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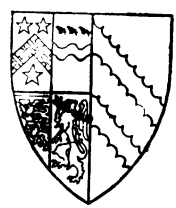

Gift of
Mrs. Edward Otis Handy

CLAMBAKE ON CAPE COD.

WHAT WE COOK

ON

CAPE COD

COMPILED BY AMY L. HANDY

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Foreword

A Cape Cod cook book! you who stray
Far from the old sand-bordered Bay,
The cranberry bogs, the tossing pines,
The wind-swept beaches' frothing lines,
You city dwellers who, like me,
Were children, playing by the sea,
Whose fathers manned the vanished ships—
Hark! do I hear you smack your lips?

A Cape Cod cook book! My, oh my!
I know that twinkle in your eye,
And why you're pricking up your ears,
You've turned the clock back thirty years.
I know that smile of yours; it tells
Of chowder, luscious as it smells;
And when you laugh aloud, you dream
Of berry dumpling, bathed in cream.

A Cape Cod cook book! Why, I'll bet
The doughnut crock could tempt you yet!
Those Cape Cod doughnuts! Yes, you'll take
A few of those, and then some cake—
The frosted kinds—and—let me see—
Some pie, of course, and—Mercy me!
You can't go on; it wouldn't do!
One takes on weight at forty-two.

A Cape Cod cook book! Here they are!
A breath from every cookie jar,
A whiff from ovens spicy sweet,
Two hundred secrets—good to eat!
Thanksgiving, clambake, picnic grove,
Each lends a taste, a treasure trove;
And here they are for you to buy—
What's that? You've bought one? So have I.

Joseph C. Lincoln.

Harwichport, Mass.
August, 1911.

WHAT WE COOK ON CAPE COD

"Above all, let all women, pretty and plain, married and single, study the art of cooking."—Elizabeth and her German Garden.

❖ Soups ❖

Daniel Webster"s Clam Chowder.—Two quarts of clams. Separate the bags from the shoulders. Strain off the liquor to settle. Chop the heads and shoulders quite fine. Pare and slice eight potatoes. Cut up a good sized slice of pork and fry out. Eight hard crackers soaked. Throw into the kettle chopped clams, a little salt and pepper, then a layer of potatoes. Pour over the strained liquor, then add sufficient cold water to quite cover the whole. Cook until the potatoes are done, then add the soft part of the clams, crackers, one pint of milk. Boil eight minutes and serve hot. Onions if you like.—[Mrs. Barney Davis.

Cape Cod Clam Chowder.—One quart of clams, thoroughly cleaned. One quart of milk, one good sized onion, six potatoes, four slices of pork, one tablespoonful of butter, three crackers, broken, pepper. Fry out the pork and then put in the sliced onion and cook a few minutes; put them into a large kettle and add the sliced potatoes; boil them till soft in water to cover them; add the clam water (after straining), then the clams. Cook five minutes, then add the quart of milk and when it comes to a boil add butter, cracker and pepper. Enough for six or eight persons.—[Mrs. E. D. Crocker.

Clam Broth with Whipped Cream.—To a quart of clams, add a pint of water, and simmer on the back of the range an hour. Take off and strain. Have bouillon cups filled with hot water five minutes or more before serving. Heat broth, turn water from cups and fill with broth about two-thirds full. Cover with whipped cream.—[Miss Julia G. Davis.

SOUPS

Yacht Oyster Soup.—Two quarts of milk, one head of celery, one half pound of butter, one cup of rolled crackers, salt, a pinch of red pepper. Boil the milk with the celery, strain off the celery, set the milk back on the stove, add the butter and the seasoning, 100 small oysters. Let it simmer a little, till the edges of the oysters curl. Thicken with the cracker and serve at once. Old-fashioned receipt.—[Grace B. Holway.

Oyster Chowder.—Two slices of fat pork, cut in dice; one onion, sliced thin; one pint oysters; one pint potatoes, cut as for French fried; one quart very rich milk; one-half cup fine cracker crumbs, salt and pepper.

Fry the pork and onions together, but do not let them brown. Cook the oysters in their own liquor until just plump and add the pork, onion and potatoes that have been boiled till tender. Mix in the cracker crumbs and hot milk. Let the chowder stand where it will not cook for half an hour. This "ripens" it and brings out the flavor.—[Mrs. E. A. Handy.

Lobster Soup.—Put the bones of the lobster on to boil in water enough to cover them. Boil one quart of milk. Fry one slice of onion cut fine in one tablespoon of butter. When the onion is yellow, skim it out and add to the butter two tablespoons flour. Add gradually the boiling milk. Season highly with salt and pepper. Boil 15 or 20 minutes. Dry the coral and sift it into the soup. Add enough of the water in which the bones were boiled to make it the proper thickness. Put the fat of the lobster into the tureen. Pour the soup over it. Add one cup of lobster meat cut in small pieces.—[Miss H. L. Day.

Lobster Soup.—One good sized or two small lobsters chopped not very fine, three hard crackers pounded very fine. Mix the cracker and tom-alley with a piece of butter size of an egg. Add pepper and salt to taste and work all well together. Boil one

quart of milk and pour gradually over the paste, stirring well. Then put in the chopped lobster and boil up once, stirring all the time. Grate the coral and add, if you have it.—[Miss H. L. Day.

Baked Bean Soup.—Boil cold baked beans with a sliced onion and a little water and stewed tomato till soft, press through a sieve, add one tablespoonful of butter rubbed smooth with one tablespoonful of flour and boil up once.—[Amy L. Handy.

Black Bean Soup.—Soak one pint of black beans over night, the next morning drain them and boil in two quarts of fresh water. Slice and fry one small onion in a tablespoonful butter, add it to the beans, and celery root if you have it, with one-quarter of a pound of salt pork or a ham bone. Simmer four or five hours until the beans soften. Add cold water often to check boiling, leaving two quarts of water when done. Rub the beans through a colander, boil again and add a pinch of salt, a pinch of red pepper, a salt spoonful of mustard, a scant tablespoonful of flour, and a tablespoonful of butter rubbed together to prevent the beans from settling.

Slice two hard boiled eggs and half a lemon thin and place in the tureen, add half a glass of sherry to the soup and pour over eggs and lemon.—[Grace B. Holway.

Lettuce Soup.—Take a knuckle of veal, and boil gently on the back of the range five hours. Set away to cool, and skim off the fat when cold. Take two heads of lettuce, and boil in the stock till it is colored. Thicken with a little flour and a cup of cream.—[Miss Julia G. Davis.

Sali's Polish Soup—Go into the garden and gather all kinds of young vegetables, carrots, string and shell beans, small peas pod and all, young onions, a bit of celery and a sprig of parsley. This makes a good combination. Cut a few potatoes into inch cubes, add to the other vegetables, cut up, and boil till they are tender. Add a tablespoonful of butter rubbed smooth with a tablespoonful

of flour, salt and pepper to taste. Serve with croutons made by buttering stale bread and cutting it in inch squares and browning in a slow oven.—[Amy L. Handy.

St. Germain Soup.—Put one can of peas (leaving out half a cup) into a stew pan, add one-half an onion, a bit of bay leaf, a sprig of parsley, a bit of mace, half a teaspoonful of sugar, one teaspoonful of salt, one saltspoonful of pepper. Simmer one-half hour; mash and add three cups of stock (or water). Let it come to the boiling point and rub through a sieve. Melt one tablespoonful of butter, add one tablespoonful of cornstarch and pour on slowly the hot stock. Cook ten minutes, add one cup of milk and the remainder of the peas. Heat and serve with croutons.—[Mrs. H. M. Hutchings.

Chicken Gumbo.—Take the necks, backs and wings of three broilers, one quart of okra, six large tomatoes skinned and sliced, one large onion chopped fine, two bell peppers sliced without seeds, two slices of bacon chopped fine. Fry all in butter, putting in the okra last. Put in a soup kettle with two quarts of water and simmer two hours. Add a little cooked rice and serve.—[Mrs. J. D. Livingston.

Potato Soup.—Boil three good-sized potatoes in water. Boil one pint milk. Fry one slice onion, one carrot, one slice turnip, cut fine in one heaping tablespoonful butter until yellow. Skin out, and add to the potato also one sprig of parsley. Rub the potato through a strainer and add to the milk. Stir one heaping tablespoonful flour into the butter in which the vegetables were cooked and add to the soup, with one teaspoonful salt, one saltspoonful pepper. Strain and serve.—[Miss H. L. Day.

SOUPS

Vegetable Soup Without Stock.—One-third cup of carrot, one and one-half cup of potato, one-third cup of turnip, one-half cup of celery, one-half an onion, one quart of water, one-half tablespoonful of finely chopped parsley, five tablespoonsful of butter, salt and pepper. Wash and scrape carrot, wash and pare potatoes and turnip, cut in dice, peel onion and slice very thin. Prepare the vegetables before measuring. Cook all the vegetables except the potatoes in four tablespoonsful of butter for ten minutes, stirring all the time, add the potatoes and cook two minutes, add the water and boil one hour. Add the remaining butter and the parsley. Season with salt and pepper.—[Mrs. Maurice Hallett.

Claret Soup.—Pour one pint of boiling water into one pint of claret and add a little lemon juice and half a cup of sugar. Moisten one tablespoonful of arrow root with cold water and add to the hot soup. Put in the double boiler for a few minutes and add a little cooked tapioca before serving.—[Mrs. J. D. Livingston.

Asparagus Stew.—One quart of good beef stock, add one can of asparagus tips and boil till tender. Add the following meat balls. Take equal quantities of round of beef and fresh pork chopped very fine. Add two or three onions, chopped and fried in butter, a small quantity of soaked bread, five eggs, pepper and salt. Mix well, and make into small balls, roll in cracker dust or zwiback. Boil in the soup till tender. Add a little thickening and a little parsley. Serve hot.—[Mrs. M. A. Tinken.

Tomato Soup for Canning.—One peck of ripe tomatoes, washed and cut in pieces. Wet six tablespoonsful of cornstarch in enough water to make it smooth and add to the tomatoes. Fry four large onions in half a pound of butter until well browned, but not burned. Put with the tomatoes and boil until thoroughly cooked, stirring all the time. Add one pound of white sugar, salt and pepper to taste and two quarts of boiling water. Strain through a colander and then through a cheese cloth. Put back on the stove and bring to a boil and can.—[Mrs. Peterson.

FISH

Fish and Shell Fish

Fish Souffle.—Cook one cup of bread crumbs in one-half cup of milk. Take from the fire and add the yolks of two eggs, a little salt and pepper and one cup of shredded codfish. When well mixed stir in carefully the whites of two eggs beaten to a dry froth. Put quickly into a baking dish and bake five minutes in a quick oven. Serve at once.

Kedgeree.—Put one cupful of boiled rice and one-half pound shredded codfish in a baking dish. Make a sauce by melting one tablespoonful of butter and one of flour in a sauce pan, add one cup of milk, stir till thick, add the yolks of two hard boiled eggs rubbed through a sieve and a little salt and pepper. Pour this over the fish and rice; stand in the oven till hot.

A Salt Codfish Dinner.—Two pounds salt cod, one dozen large potatoes, six onions, six beets, one-half pound of salt pork. Soak the fish in cold water two hours, then boil half an hour. Boil beets separately, boil onions in a bag with the potatoes. Cut pork in small squares and fry to extract the fat. Serve all hot. What is left can be minced and fried the next day.—[Mrs. Job C. Cobb.

Scalloped Fish.—One and one-half cups cold flaked fish, three-quarters cup milk and a large piece of butter. Thicken with two tablespoonsful of flour, add a pinch of salt and a little pepper, a little Worcestershire sauce, juice of one-half a lemon and the yolk of one egg. Cover the fish with cracker crumbs and bits of butter and bake in ramekins. Serve very hot.—[Grace B. Holway.

FISH

Baked Fillet of Sole.—One dozen "Slivers." Dip each in corn meal and roll up and fasten with a small skewer or wooden toothpick, stand them in a baking pan and lay a small piece of salt pork on each one. Bake in a quick oven till done. Make a brown gravy in the pan to serve with them.—[Mrs. E. A. Handy.

Turbot a la Creme.—Use either haddock or halibut. Boil about three pounds of fish until done. Remove the bones and skin and flake. Make the following sauce. Put one pint of milk in double boiler, half an onion, chopped, parsley, salt and pepper. When the milk boils add two tablespoonsful of flour that has been stirred smooth with a little cold milk, butter the size of a large egg, and the juice of a lemon. Cook until it thickens and strain through a gravy strainer over the fish. Put in buttered baking dish, cover with crumbs and butter and bake.—[Mrs. S. L. Bartlett.

Great-Grandmother's Red Fish.—Equal parts of cold potatoes, cold boiled beets and salt cod fish that has been freshened. Chop all together like fine hash. Heat in a spider with a generous lump of butter, a little pepper and a little milk—not enough to make it liquid.—[Miss Lucia Howard.

Codfish Chops.—Cook two tablespoonsful of chopped onion in two tablespoonsful of butter three minutes; add two tablespoonsful of flour and stir till smooth, add two cups of boiling water and cook till thick. Add one cup of shredded codfish, half a teaspoonful of made mustard, and a little white pepper, one egg and cook for a minute, stirring all the time. When cold form into the shape of cutlets or croquettes; roll in sifted bread crumbs, then in slightly beaten egg to which has been added a little salt and one tablespoonful of water, then again in crumbs. Fry and serve hot.

Codfish Balls.—Two cups of codfish picked in small pieces, one quart of potatoes cut small. Boil together till the potatoes are just done; drain well, and mash. Add half a tablespoonful of butter, one well beaten egg and a little pepper. Beat all together till light

and creamy; if it seems dry add a little cream. Form i to balls and roll in flour; fry in smoking hot deep fat. These can be made into cakes and fried in pork fat.—[Mrs. E. A. Handy.

Lobster Newburg.—One and a half cups of lobster me one-quarter of a cup of sherry, one-quarter of a cup of butte hree tablespoonsful of flour, one and three-quarters cups of cream, one-half tablespoonful brandy, pinch of salt. Let lobster stand in sherry fifteen minutes, add the butter and cook five minutes, add the other ingredients, cook and serve hot.—[Mrs. B. Davis.

Lobster a la Newburg.—For six or eight persons use the meat of a lobster weighing four pounds. One-half pint of cream, four tablespoonsful of butter, two tablespoonsful of brandy, two of sherry, half teaspoonful of salt, a little cayenne, a little nutmeg, yolks of two eggs. Cut lobster into small pieces, put butter in pan; when hot put in lobster, cook slowly five minutes. Then add brandy, sherry, salt and pepper, and simmer three minutes. Beat yolks well, add the cream, pour over and stir constantly a minute and a half or until the cream thickens. Serve at once.—[Mrs. T. C. Day.

Virginia Broiled Lobster.—Split live lobsters with a sharp knife. Remove the poison vein from the tail and crack the claws. Bake in a baking pan in a hot oven one half hour. Serve with melted butter.—[Mrs. Peterson.

Macaroni and Clams.—One-half pound macaroni, boiled tender, one pint of clams, one slice of onion, one tablespoonful of butter, one tablespoonful of flour, one cup rich milk. Drain the clams and chop them. Scald the clam liquor and skim it. Melt the butter and stir in the flour till smooth, then add milk and cook till it thickens, add clam liquor and cook a minute. Put layers of macaroni and chopped clams in a baking dish, pour over the sauce and bake about twenty minutes.

This is extremely good made with oysters instead of clams.—[Amy L. Handy.

SHELLFISH

Scalloped Scallops.—Melt butter the size of half an egg in the bottom of baking dish. Next put a layer of crumbs, a layer of scallops, pepper, salt and butter. Repeat this until the dish is full. Make a hole in the middle with spoon and pour milk gradually until it covers the scallops. Have the top layer crumbs and dot with butter. Don't be afraid of the milk if you want them good. I never use cream.—[F. G. Phinney.

Broiled Oysters.—One egg, cracker crumbs, and one pint of oysters. Dip the oysters in the egg and then in the cracker crumbs, and broil over a clear fire. Make a dressing of one pint of milk and one teaspoonful of flour, salt and pepper and butter the size of an egg. Boil up once and pour over the oysters.—[Grace B. Holway.

Curried Oysters.—Put one tablespoonful of butter, one teaspoonful of grated onion, one-half teaspoonful of curry powder and one tablespoonful of flour in a hot chafing dish. When blended add the oyster liquor and cook a minute, stirring, add the oysters and when they curl serve on toast.—[Mrs. E. A. Handy.

Oyster Pie.—Line a deep dish with pie crust. Have one quart of oysters drained. Put a layer of oysters in the dish, a thin layer of cracker crumbs with some small pieces of butter dotted over, then another layer of oysters, crackers, butter; continue until the dish is nearly full. Mix the liquor from the oysters with a little salt and pepper and cream; pour this over the pie and put on the top crust and bake in a moderate oven till brown.

Stuffed Oysters, A Southern Dish.—Fry one small onion chopped fine and a little parsley in one tablespoonful of butter. Wash and drain one quart of oysters and chop with two slices of toast, season with salt and red pepper, mix with the onion and cook until it does not taste raw. Fill shells with the mixture, cover with cracker crumbs and butter. Bake till brown.

SHELLFISH

Clam Fritters.—One quart of clams, drained and chopped fine, half a cup of clam water, half a cup of cream, two well beaten eggs, (three are better), two cups of flour and a little pepper. Fry like pan cakes in half an inch of pork fat.—[Mrs. E. A. Handy.

Oyster Shortcake.—Make a good biscuit crust, roll out in two rounds. Put one in the pan and spread with soft butter, put the other one on top and bake.

Cook one quart of oysters in their own liquor, drain and keep the oysters hot. Make a sauce of one tablespoonful of butter and two of flour melted together, add the oyster liquid and one cup of cream, cook till thick, stirring all the time. Add the oysters. Split the shortcake and put the creamed oysters between the layers and on top.—[Mrs. E. A. Handy.

Chicken and Oysters.—Melt two tablespoonsful of butter, add two tablespoonsful of flour; cook and stir till smooth, add two cups of cream and cook till thick and smooth. Add one pint of oysters that have been cooked in their own liquor and drained; one pint of cold chicken cut in small pieces, salt and pepper, and a wine glass of sherry. Heat and serve on hot buttered toast.—[Mrs. E. A. Handy.

Oysters and Tomatoes.—Two tablespoonsful of butter, one tablespoonful of flour, one slice of onion, one cup of stewed and strained tomato, one pint of oysters, salt and pepper. Cook the onion in the butter till light brown, add the flour and brown again, add the tomato and cook and stir until thick. Add the oysters, drained, and cook until they plump up. Serve on toast.—[Mrs. E. A. Handy.

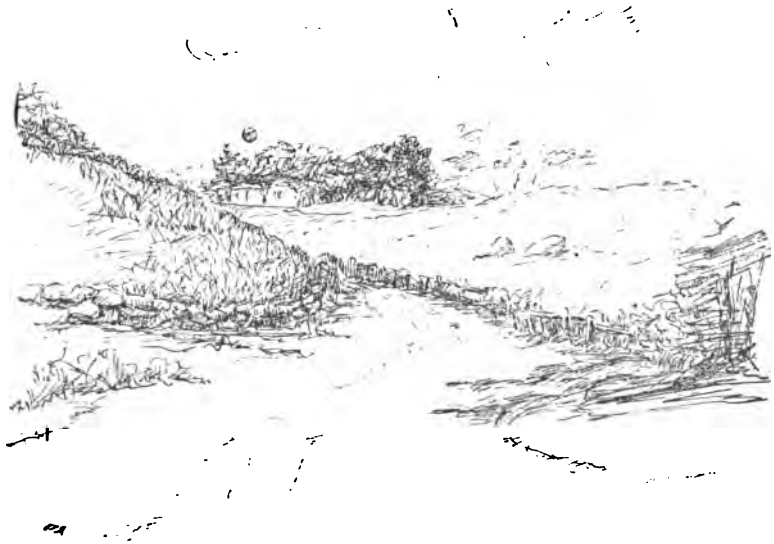
Sherry Roast.—Melt one tablespoonful of butter in the chafing dish, add one salt spoonful of salt and a dash of paprika, half a cup of finely cut celery and twenty-five oysters. Cook until the oysters curl, then add a wine glass of sherry, heat and serve on toast.—[Mrs. E. A. Handy.

SHELLFISH

Oyster Sandwiches.—One quart of oysters, chopped fine, add one-half cup of butter, one beaten egg, one-half cup of cracker crumbs, salt, pepper and a dash of cayenne. Cook very lightly, stirring with a fork. Use to fill sandwiches when cold.

Pigs in Blankets.—Season large oysters with salt and pepper, roll in very thin slices of fat bacon and fasten with a toothpick. Fry in a hot pan until the bacon is done, or, run six on a silver skewer and broil until the bacon is crisp.—[Mrs. E. A. Handy.

Sauce Hollandaise.—Cream half a cup of butter, the yolks of two raw eggs beaten into the butter one at a time, a dash of cayenne pepper, a little salt, juice of one half a lemon and three-fourths cup of boiling water, added gradually, stirring all the time. Cook in a double boiler till of the right consistency. Be careful it does not curdle.



Meats

Many waters cannot quench love," but an incompetent cook can turn the flame into a heap of smouldering ashes.

Chicken Terrapin.—Chop a cold roast chicken and one parboiled sweet-bread moderately fine. Make a rich cream sauce with one cup hot cream and one quarter cup of butter and two tablespoonsful of flour. Add the chicken and sweet-bread, pepper and salt to taste. Heat it over hot water fifteen minutes and just before serving add the yolks of two well beaten eggs and one wine glass of sherry. Serve at once.—[Grace B. Holway.

Chicken Terrapin.—Boil a fowl with the giblets until tender. When cold, cut fowl and giblets into small pieces. Put in a saucepan piece of butter, not quite quarter of a pound, with a tablespoonful of flour; thoroughly mix. Add three hard-boiled eggs chopped very fine, a cup of broth, a cup of cream, salt and pepper. Simmer for ten minutes, add chicken, thoroughly heat, when ready to serve, a cup of wine. Truffles improve the terrapin.—[Mrs. Ellen Davis.

Pressed Chicken.—Boil two chickens tender, take out bones and chop the meat fine. Add a small cup of bread crumbs; season to taste with butter, pepper, salt and a little sage; pour in enough of the liquor to make it moist; mould in any shape you choose, and when cold cut in slices.—[Mrs. Danforth Parker.

Chicken Pilaf.—Boil a fowl until tender; when cold cut in not too small pieces. **Pilaf.** One cup of rice, one can of tomatoes, a large piece of butter; cook in a farina kettle for an hour and a half. Ten minutes before serving, add the chicken.—[Mrs. Ellen Davis.

MEATS

Smothered Fowl and Oysters.—Dress a good, plump fowl as for roasting. Drain one pint of oysters and fill the fowl; sew up and set in a kettle to steam, put a rack under it to keep it out of the water. Put salt, pepper and some pieces of celery in the water. Boil hard until the fowl is tender but not broken. Serve with sauce made from the water in the kettle and one cup of cream thickened with flour. Add one pint of oysters and cook till they curl. Pour this over the fowl. An old-fashioned rule.

Plain Southern Okra.—Take a chicken and cut in pieces to fry. Have your spider hot with lard in it to cook the chicken. Flour each piece and cook to a good brown. Put your chicken in a soup pot. Cut up one large onion in slices and one pint of okra; fry brown in the fat in which the chicken was cooked. When done pour all the contents of the spider into the soup pot with the chicken and add five tomatoes cut up, three ears of corn cut from the cob, one cup of lima beans and two quarts of water. Boil all together for three or four hours. Season with salt and pepper. Serve without straining.—[Miss Mary R. Cobb.

Planked Steak.—Rub a two-inch plank with olive oil to prevent its burning and heat it in the oven for half an hour. Put the steak on the plank and put in a hot oven for ten minutes; turn steak, butter well and cook ten minutes more; add more butter and a little salt and serve on the plank. This is for steak one inch thick.—[Amy L. Handy.

Beef Loaf.—Chop one and one-half pounds beefsteak very fine; add two cups rolled crackers, one cup cold water, one-half cup butter, with salt and pepper. Shape into a loaf, place in pan and bake slowly two hours. To be sliced when cold.—[Miss D. E. Hinckley.

Beef Steak with Oysters.—Broil the steak, cover the top with raw oysters and set it on the grate of the oven till the oysters curl. Serve at once.—[Mrs. E. A. Handy.

MEATS

Frizzled Beef.—Half a pound of smoked beef cut in thin shavings. Pour boiling water over it and let it stand ten minutes. Drain, and heat it in one tablespoonful of hot butter, to curl or frizzle it. Add one cup of hot cream, or make a sauce with one cup of milk, one tablespoonful of butter and one tablespoonful of flour; pour it over one well beaten egg, add the beef and a little pepper and serve at once. Or, frizzle it and mix with two or three poached eggs.—[Mrs. E. S. Phinney.

Savory Beef.—Four or five pounds of round of beef or any inexpensive cut. Fry till very brown all over; this will take about half an hour. Put the beef in a covered dish not much larger than the beef. Mix two tablespoons of flour with the fat in the pan the meat was fried in. If there is not fat enough add a little butter. When the flour browns pour in a quart of water and boil till thick. Add salt and one teaspoon of kitchen bouquet. Have an onion and carrot sliced over the meat. Add some parsley and celery salt, pour the gravy over it and bake in the oven four hours, adding water if it cooks away. This is easily adapted to the fireless cooker.—[Mrs. E. A. Handy.

Delicious Stuffing for Fowl.—Two dozen oysters chopped very fine, mixed with two cups of fine bread or cracker crumbs, a full ounce of butter, a tablespoonful of chopped parsley, a little grated lemon peel, plenty of salt and black pepper, a little red pepper and one tablespoonful of chopped celery. Moisten with a little oyster liquor, a little cream and the well beaten yolk of an egg.—[Miss M. L. Bacon.

Home-Made Corned Beef.—Put five or six pounds of fresh beef into a kettle—the brisket is the best piece to use. Add one cup of salt, one tablespoon sugar and a few whole spices—about half a teaspoonful. Pour over this two quarts or more of boiling water and boil slowly until very tender. If the water boils away, add more to keep two quarts in the kettle. This is especially good done in the fireless cooker.—[Mrs. E. A. Handy.

MEATS

A La Mode Mutton.—Make a dressing as for turkey. Fill two large, or four small onions with whole cloves. Take a leg of mutton; take out the bone; put in the stuffing; place it in pot on a grate; put in the onions; dredge with flour; add two tablespoonsful allspice, two cloves, two peppers and quite a lot of salt. Add enough water to allow the meat to rest on it, keeping the same quantity through the cooking. Steam, for a leg, seven hours. Keep the pot covered tight all the time.

Gravy.—Take some of the liquor from the pot; add currant jelly and a little wine and serve.—[Miss Julia G. Davis.

Veal Fricassee.—Cut the veal in pieces and roll in cracker crumbs. Melt a small piece of butter or lard in a frying pan and cook veal in it. When the veal is done make a gravy in the pan with a little flour and milk to pour over it.—[Mrs. Ruth E. Chipman.

Meat Warmed in Gravy.—Cut any cold meat in small pieces; for three cups of meat take one cup of gravy or stock; failing that, one teaspoonful of beef extract and one cup of hot water. Season highly with salt, pepper and a little onion juice if liked. When this gravy is hot stir in one teaspoonful of corn starch, wet with a little cold water; when it boils add the meat and heat thoroughly, but do not let it boil as that will toughen the meat.—[Mrs. E. A. Handy.

Veal Loaf.—Three pounds of raw veal and one-half pound of salt pork chopped together very fine, six or eight crackers rolled fine, three well beaten eggs, one-half cup of thick cream, one-quarter of a pound of butter, one glass of sherry and one of brandy or port wine, one onion chopped fine and the juice and grated rind of one lemon, one teaspoonful each of pepper, cloves, sweet marjoram, sage and salt. Mix these all together with the meat and mould into a loaf; place in a dripping pan and cover the top with more cracker crumbs and bits of butter; add a little water to the pan. While baking, baste often with melted butter.—[Miss M. L. Bacon.

MEATS

Veal Birds—Take slices of veal from the loin cut very thin. Wipe them, remove the bone, skin and fat and pound till they are one-quarter of an inch thick. Trim into pieces two and one-half inches by four. Chop the trimmings fine with one square inch of fat salt pork for each bird. Add one-half as much fine cracker crumbs as there is meat; season highly with salt, pepper, thyme, lemon, cayenne and onion to taste. Moisten with a raw egg and a little hot water. Spread the mixture on each slice and roll tightly, tie or fasten with a skewer. Dredge with salt, pepper and flour. Fry slowly in hot butter till the birds are a golden brown; then half cover with cream and simmer till they are tender. Remove the strings or skewers and serve on toast. Garnish with parsley and lemon. If the veal used seems tough, dip the slices in olive oil before spreading with the stuffing.—[Miss E. Munroe.

Begorra.—One pint of cold lamb, minced, six or seven sticks of macaroni cooked tender. Put in a buttered baking dish with one cup of stewed tomato, a little pepper and salt and three tablespoonsful of gravy. Cover with crumbs and bits of butter and bake.—[Mrs. S. L. Bartlett.

Mrs. Trowbridge's Breakfast Bacon.—Slice fat bacon and lay it in milk for ten minutes; dip it in flour and fry it in its own fat. Take out when crisp and fry cold potatoes in the fat. Serve on platter with potatoes in the middle and bacon on outer circle.—[Mrs. L. Mortimer.

Sausage Crisps.—Make a batter of three well beaten eggs, level teaspoonful of salt, two cups of milk and two-thirds of a cup of flour. Mix the flour with a little of the milk before stirring into the batter to prevent its lumping. Spread a thin layer of sausage meat on the bottom of a baking pan and pour the well beaten batter over it. Bake in a hot oven till brown. Serve hot. This is very rich and very good on a cold day.—[Mrs. E. A. Handy.

MEATS

Queen's Mouthfuls.—Mince very fine one pound veal, poultry or game, cooked or raw with a little fat salt pork. Add salt, pepper, nutmeg, parsley, a little onion, a few bread crumbs and two eggs. Put all in a saucepan with two tablespoonsful cream and two ounces butter. Stir over the fire for five minutes. Let the mixture get cold. Roll out some light paste the thickness of a dollar. Cut out some rounds three inches in diameter. Lay in a little of the meat, cover with another round and press the edges together. Bake in a rather hot oven.—[E. J. H.

Lamb Souffle.—Melt half a tablespoonful of butter and add one-half tablespoonful of flour, one half teaspoonful of salt, one-half teaspoonful of celery salt, a few drops of onion juice and a few grains of pepper. Then add gradually one cup of scalded milk and one-quarter cup of stale bread crumbs. Remove from the fire and add one cup of finely chopped cold lamb. Add the well beaten yolks of two eggs and last fold in the whites of two eggs beaten stiff. Bake in a moderate oven and serve with tomato sauce.—[Mrs. Tripp.

Baked Sausages.—Prick sausages and cover with boiling water for ten minutes; remove and put into cold water for two minutes. Roll in beaten egg and then in bread crumbs; put in a pan in a hot oven ten minutes. This rule is for sausages in cases.—[* * *

Roast Ham.—Wash and trim a small ham, soak over night. In the morning cover the entire ham thickly with a flour and water paste, put it in a dripping pan and bake four hours. Do not baste it and do not be frightened if it looks as if it were burning to a cinder. This will cut in thin slices and be perfectly tender and much more digestible than boiled ham.—[Mrs. E. A. Handy.

Ham and Noodles.—Put scraps of cold, cooked ham through the meat chopper. Boil egg noodles or macaroni till very tender. Put a thick layer of noodles in a buttered baking dish, then a thin layer of ham, more noodles and ham till the dish is full; have the last layer noodles. Pour in a cup of rich milk and dot the top with butter and bake one-half hour.

MEATS

Baked Ham.—Slice of ham one and one-half inches thick; put in dripping pan and cover thickly with brown sugar, stick four cloves in the fat and add milk to just the height of the ham but not enough to wash the sugar off. Bake for about an hour or till the ham is tender. Water can be used, but it is not as good.

Delap Hill Sausage.—To each pound of chopped pork (one third fat) add one large teaspoon powdered sage, one level teaspoon salt and a pinch of black pepper; mix well and fry a little cake to see if it is seasoned enough.

Sugar-Cured Hams and Bacon.—One pound coarse salt, one-half pound common salt, two ounces saltpeter, one ounce black pepper. Mix the above well and rub into the ham, let it lie four days, turning and rubbing every day, then turn over it three cups of dark molasses and let it lie a month, turning frequently. Afterwards soak in cold water twelve hours. Rub with flour and let it hang two weeks before putting in a bag. This is enough for a fourteen-pound ham.

Pickle for Hams and Bacon That Are to Be Smoked.—For 200 pounds of meat. Ten gallons water, fifteen pounds salt, four ounces baking soda, five pounds brown sugar and two quarts molasses. Boil and skim. When cool add two and one-half ounces saltpeter dissolved in warm water; mix thoroughly. Pack meat in clean barrel skin side down, first side meat and middlings, then shoulders and then hams. Weight the meat down and pour pickle over till the meat is entirely covered. Leave in pickle two weeks and then smoke with corn cobs every day for two weeks.

Sauce for Game.—Six tablespoonsful of currant jelly, two tablespoonsful of butter melted together, add two tablespoonsful of lemon juice; just before taking from the fire add one tablespoonful of grated orange peel and one glass of port wine. Cool a little and serve with venison or any kind of game.—[Mrs. E. A. Handy.

Vegetables

Baked Sweet Potatoes.—Twelve sweet potatoes boiled soft, one-half cup of butter, one-half cup of sugar. Slice the potatoes and arrange in layers in bread pan. Have the top layer sugar. Add a little water to keep moist. Bake till done.—[J. B. G.

Smothered Potatoes.—Six potatoes and one onion peeled and sliced thin. Put two slices of fat salt pork cut in dice in a frying pan and when it begins to fry add the potatoes and onion with a very little water. Cover tight and cook, turning gently once in a while. When the potatoes are soft take off the cover and cook away the water and brown. Turn out on a platter and serve. It will take about one hour to cook and brown.—[Mrs. E. A. Handy.

Stuffed potatoes.—Bake good sized potatoes until just done. Cut off one end and scoop out the potato; do not break the skins. Mash well and season with salt and pepper, add a little cream and whip light; put back into the shells and brown in the oven.

Candied Sweet Potatoes.—Peel and slice raw sweet potatoes, melt two tablespoonsful of butter and two of sugar in a frying pan and add the potatoes with a little water; cover and cook till they begin to be tender, then put them in the oven uncovered to brown.—[Mrs. E. A. Handy.

Escalloped Potatoes.—Put in a deep pudding dish a layer of raw potatoes peeled and sliced very thin, season with salt and pepper and bits of butter; continue these layers till the dish is full. Cover with milk and bake until done. If cheese is liked, sprinkle over the top before baking.

VEGETABLES

Potato Turnovers.—One pint of freshly mashed potato, add one well beaten egg, one tablespoonful of flour, and salt and pepper to taste. Roll out on a well floured board and cut in squares, put a spoonful of chopped meat on each square and fold over like a turnover. Bake long enough to heat the meat and brown the potato. Serve with tomato sauce or brown gravy.—[Mrs. E. A. Handy.

German Puffers.—Peal and grate several raw potatoes and drain. To each cupful of potato add one well beaten egg, salt and pepper, and one tablespoonful of cream. Fry like pancakes in plenty of fat.—[Mrs. E. A. Handy.

Hominy Puff.—Two cups hot boiled hominy, one-quarter cup of butter, one-half cup of milk, four eggs. Stir the butter, milk and the yolks of the eggs into the hot hominy; last of all add the whites of the eggs beaten stiff. Bake half an hour.—[Mrs. E. A. Handy.

Spaghetti, Italian Style.—Boil one half of a package of spaghetti till tender; put in a buttered dish and pour over the following sauce. Fry one tablespoonful of onion in one tablespoonful of butter, when well browned add one large tablespoonful of flour. Add gradually one and a half cups of tomato, salt. Grate cheese over the top and cover with crumbs and bake.—[Mrs. S. L. Bartlett.

Spaghetti: An Italian Receipt Brought from Palermo.—Take a quart of rich beef soup; mix it with half a can of tomato or an equal amount of fresh tomatoes. Boil them together and then strain so as to rid the soup of pulp and seed; season with pepper and salt. Put a roll of spaghetti into the soup. Do not break the sticks; by putting one end of the sticks into the boiling soup, it will gradually all bend in. Boil until all of the soup is absorbed by the spaghetti. Just before serving it, sprinkle thoroughly with grated Parmesian cheese. To have a perfect dish, buy your spaghetti from the Italian dealers. Also do not use the bottled cheese. It can be obtained from the Italian dealers; grate it as it is needed, it keeps a long time.—[Mrs. W. R. Ellis.

Sauce for Spaghetti.—Cook one medium sized onion, minced, in two tablespoonsful of butter till soft, then rub in two tablespoonsful of flour gradually. Add two cups of tomato slowly, stirring constantly. When smooth and thick remove from the fire and strain. Reheat and add one-half a teaspoonful each of allspice, clove and cinnamon, pour over cooked spaghetti. Serve with grated cheese. —[Mrs. Vaugn Bacon.

Italian Macaroni.—Cook one-half pound of macaroni in one quart of soup stock or beef extract and water, until tender. Put two tablespoonsful of butter and one chopped onion in a frying pan and fry till a golden brown. Add one cup of chopped ham and the same of chicken, some mushrooms if you have them; when hot season with salt, pepper, one tablespoonful of Worcestershire sauce and two of tomato sauce. Pour it into a shallow dish and sprinkle grated cheese over the top. Set into the oven till it begins to brown. This is a good luncheon dish and no other meat is needed.

German Noodles.—One egg, as much water as the egg shell will hold. Mix the egg and water, add a little salt. Stir in as much flour as possible and work smooth on the bread board, break off small pieces and roll as thin as paper. Lay them on cloths to dry for an hour, roll up and cut in quarter inch ribbons. Dry and use like macaroni. It is much better.—[Mrs. E. A. Handy.

Corn Pudding.—Eight good-sized ears of corn, scored and scraped, two eggs well beaten with a bowl of milk, a little salt and a good sized piece of butter. Bake an hour in a good oven.—[Mrs. Ruth E. Chipman.

Nantucket Corn Pudding.—One pint of uncooked corn cut from the ear, add two eggs slightly beaten, one level teaspoonful of salt, a little pepper, and one pint of rich milk. Bake in a buttered dish till firm. Serve as a vegetable. If canned corn is used put it through the meatchopper.

VEGETABLES

Corn Fritters.—One well beaten egg, three ears of corn grated from the cob, two tablespoonsful of flour, one tablespoonful of milk more or less, according to the juiciness of the corn, a pinch of salt. Drop mixture by teaspoonsful into boiling fat about an inch deep.

Baked Beans.—Soak one quart of beans over night, in the morning rinse well. Put in the bean pot with three-quarters of a pound of pork, one tablespoonful of molasses and one teaspoonful of salt. Bake all day.—[Mrs. Job C. Cobb.

Carrots.—Scrape young carrots and boil half an hour; slice and stew in one cup of hot water and one tablespoonful of butter, a little pepper and salt. When soft add four tablespoonsful of cream, one tablespoonful of butter cut into bits and rolled on flour.—[Miss M. L. Bacon.

Egg and Cheese Dishes

Omelet.—Melt one tablespoonful of butter, stir in one tablespoonful of flour, add one cup of milk, stir and cook until thick, cool for a few minutes and add to the beaten yolks of five eggs. Beat the whites until so dry that you can turn the bowl over without spilling and mix lightly with the yolks and cream sauce. Melt one tablespoonful of butter in a frying pan and when hot turn in the omelet. Cook a few minutes and then set the pan in the oven to finish. Be careful not to cook too long. This will serve five people.—[Mrs. E. A. Handy.

Egg Timbales.—Break six eggs into a bowl, add one cup of milk and a little salt and pepper, beat until creamy and pour into buttered cups. Stand the cups in a pan of hot water and bake until set. Turn out on a platter and serve with a cream sauce poured round them.

Tomato Eggs.—Cut three or four good sized tomatoes into halves, take out a little of the inside, lay them in a pan containing two ounces of melted butter and fry them lightly. When nearly done, drop into each piece of tomato a raw egg. Watch carefully until egg has set, when remove from the pan and lay upon a slice of buttered toast. Cut the toast neatly round the tomato. Dust each with a little salt and pepper.—[Mrs. W. R. Ellis.

Breakfast Eggs.—Break two eggs into an egg cup for each person. Add a teaspoonful of cream, a little salt and pepper. Set cups in a sauce pan of hot water, cover and cook till the whites are set. Serve in the cups at once.—[Mrs.E.A.Handy.

EGG AND CHEESE DISHES

Cheese Fondue.—Beat six eggs just enough to mix well, add one-half cup of chopped cheese, one-half cup cream and a speck of cayenne. Melt a tablespoonful of butter in a saucepan, pour in the mixture and cook, stirring constantly until smooth and jelly-like. Serve on buttered toast.

Eggs Poached in Broth.—One pint of chicken or beef broth, well seasoned. Bring to a boil and move the sauce pan where it will be hot but not boil. Break in six eggs, be careful not to break the yolks. When the whites are set take them out of the broth and put them on hot buttered toast. Thicken the broth with two small teaspoonsful of cornstarch wet with a little cold water. Boil up and pour over the eggs and toast.—[Mrs. E. A. Handy.

Poached Eggs in Milk.—Have plenty of milk scalding hot but not boiling, a little salt. Drop eggs in, being careful not to break the yolks. Keep the milk hot and as soon as the whites are set serve on toast. A good variation is to use thin cream and pour it over the toast carefully before taking out the eggs. The eggs should not be over twenty-four hours old.—[Mrs. E. A. Handy.

Poached Eggs for Sunday Night.—Have pan of water boiling, set it where it will just stop bubbling; break in the eggs one at a time, being careful not to break the yolks; keep the water just below boiling till the whites are set. Serve on slices of buttered toast.

If liked the eggs can be poached in milk instead of water. Pour over them one of the following sauces:

Sauce No. I.—Melt two level tablespoonsful of butter, add two level tablespoons flour, mix well and add one cup of cold water, cook, stirring all the time. Add one-half cup of cheese and when melted add the juice of one-half a lemon and a little salt and cayenne. Just before removing from the fire add the beaten yolk of an egg.

Sauce No. II.—Cook butter and flour together as in No. I; add one cup of cold milk and one-half cup of cheese. Cook till thick, season with salt, red pepper and a little mustard.

EGG AND CHEESE DISHES

Good Omelet.—Six eggs beaten separately, one-half cup of milk, a pinch of salt added to the yolks. Stir the whites in lightly and bake in a moderate oven.—[Mrs. F. H. Thayer.

Egg Timbales.—Beat four eggs light, add one cup of milk, one-half teaspoonful of salt and a little pepper. Butter custard cups and scatter thick with grated cheese; fill with the egg mixture. Stand the cups in a pan of water and bake slowly until the timbales are set. Turn on to rounds of toast and pour over a cream sauce with cheese in it.

Al Crocker's Welsh Rarebit.—Put a piece of butter the size of half an egg in the chafing dish, cut one pound of soft cheese in small pieces and add to the butter; when all begins to melt pour in mixture containing two well beaten eggs, half a teaspoonful of mustard, dry, salt spoonful of salt, half a salt spoonful of cayenne. When thoroughly melted and mixed, add one-third of a bottle of beer. This must be stirred constantly till done, when it will be smooth and creamy. Serve on crackers.

Cheese Fondue.—Mix one cup of scalded milk, one cup of soft bread crumbs, one quarter of a pound of mild cheese cut in small pieces, one tablespoonful of butter and half a teaspoonful of salt. Add the well beaten yolks of three eggs and last the whites of the eggs beaten stiff. Bake in buttered dish twenty or thirty minutes in a moderate oven.—[Miss Mary Cobb.

Tomato Rarebit.—One cup of stewed and strained tomato, two well beaten eggs, one tablespoonful of butter, one cup of cheese cut in small pieces, salt and a dash of cayenne. Melt butter and cheese together, add tomato and seasoning, cook till it is smooth, add the eggs and cook until like thick custard. Serve at once on hot buttered toast.—[Mrs. E. A. Handy.

EGG AND CHEESE DISHES

Baked Bean Rarebit.—Two cups cold baked beans, one-quarter pound of cheese, two tablespoons catsup, add a little milk and cook and mash till cheese is melted, add salt and a little mustard. If there is any left it makes a good filling for sandwiches.

Cheese Filling for Sandwiches.—Mash together one-half pound soft American cheese, one-quarter teaspoonful salt and the same of mustard, add enough sweet cream to make a paste.

Cheese Souffle.—Make a cream sauce of two tablespoonsful of butter, one of flour and one-half cup of milk, season with salt and cayenne, add the beaten yolks of three eggs and one cupful of grated cheese. When cool add the whites of four eggs beaten very light. Bake in a buttered dish one-half hour. Do not have the oven too hot.—[* * *

Cheese Filling for Timbales.—Melt half a pound of American cheese with one tablespoon butter. When smooth add two well beaten eggs and half a cup of thin cream, salt and pepper. Cook until smooth and thick. Fill timbale cases or serve on crackers. This is very good made in the chafing dish and served on toast. It will not get stringy and tough. If some is left over it makes a good cold cheese filling for sandwiches.—[Mrs. E. A. Handy.

Cheese Cakes.—Soak two cups of fine, dry bread crumbs in a scant two cups of milk. Dissolve a pinch of soda in a tablespoonful of hot water and add to the bread crumbs; add two well beaten eggs, one tablespoonful melted butter, salt, pepper and half a pound of old cheese grated. Drop a spoonful in small muffin pans and bake. —[Mrs. Robert Crowell.

Fried Cheese Sandwiches.—Put a slice of cheese between two slices of bread and soak in a batter made of one slightly beaten egg and one-half cup of milk and a little salt. Fry in butter.—[Mrs. E. A. Handy.

EGG AND CHEESE DISHES

Mock Cheese Souflee.—Butter slices of stale bread and put a layer in a baking dish. Cover with thin slices of cheese or grated cheese, repeat the bread and butter and cheese until the dish is full. Beat two eggs light and add two cups milk, a level teaspoon salt and a dash of red pepper. Pour this over the bread and cheese, let it stand half an hour. Bake half an hour and serve.—[Mrs. E. A. Handy.

❖ Salads and Sauces ❖

Halibut Salad.—Equal parts of cold boiled halibut and cold hard boiled eggs or potatoes diced. Arrange on lettuce leaves and cover with a good salad dressing. Chopped olives can be added.—[Mrs. Leslie Jones.

Russian Salad.—One can of French peas, twice as much celery, cut in dice; same quantity of carrot; one tablespoonful of chopped parsley. Serve with mayonaise dressing.—[Mrs. Charles Knowles.

Potato Salad.—Cut boiled potatoes in small pieces, add celery cut small. Put a layer of potatoes and one of celery in the salad bowl with a little chopped onion and parsley. Pour over a boiled dressing.

Sweet Potato Salad.—Cut boiled sweet potatoes in cubes, one-third as much raw apple cut fine and a little celery, nuts if liked. Serve with mayonaise dressing.—[Mrs. F. H. Thayer.

German Potato Salad, Hot.—Cut potatoes in inch cubes and boil till tender, drain and add one thinly sliced onion, salt and pepper. Make the dressing while the potatoes are cooking. Fry four thick slices of bacon cut in dice till crisp, add one-quarter cup of vinegar and let it get hot, pour over the potatoes and onions and serve at once.—[Mrs. E. A. Handy.

Stuffed Prunes.—Four dozen prunes boiled until tender in unsweetened water. Drain until thoroughly dry and remove the stones. Make a paste of cream cheese with chopped walnuts for filling. Serve with salad.—[Miss Marvin.

SALADS AND SAUCES

Quick Tomato Jelly.—Heat two cups of any good chili sauce with half a cup of water and strain over one tablespoonful of gelatine softened in one quarter of a cup of cold water. Stir till dissolved and pour into moulds. When hard serve with mayonnaise on lettuce.—[Mrs. B. D. Peterson, Jr.

Quick Mayonnaise.—One teaspoonful of dry mustard, one-half teaspoonful of salt, one cup of olive oil, juice of half a lemon, one egg. Mix the mustard, salt, and lemon juice, add the slightly beaten yolk of egg and stir well. Add the oil drop by drop until you have used one teaspoonful, then beat with an eggbeater, adding the oil a teaspoonful at a time, and as it mixes add the oil by tablespoonsful. When all the oil is used add the white of the egg beaten stiff. The ingredients should be cold.—[Mrs. E. A. Handy.

Boiled Salad Dressing.—Mix the yolks of three eggs, three tablespoonsful of vinegar, half a teaspoonful of salt and the same of mustard and a little red pepper; cook in double boiler till thick and creamy, stir all the time to prevent curdling. Add one tablespoonful of butter as soon as it is thick and while it is hot. When ready to serve add the whites of the eggs beaten to a dry froth.

Cream Salad Dressing, German.—Whip one-half cup of cream, either sweet or sour, add one-half teaspoonful of salt, a little black pepper. Mix two teaspoonsful of grated onion to two tablespoonsful of vinegar and beat into the cream. This is good with all kinds of vegetable salad.—[Mrs. E. A. Handy.

Salad Dressing.—To be made at the table. Mash the yolks of four hard boiled eggs and mix thoroughly with the yolk of one raw egg, add one-half teaspoonful of salt, one-quarter teaspoonful pepper and a little dry mustard. Stir in gradually one-half cup of oil and thin with lemon juice and a little tarragon vinegar. Cut in pieces the whites of the egg and add to the lettuce and mix well with the dressing.

SALADS AND SAUCES

Russian Salad Dressing.—To one cup of Mayonnaise add gradually half a cup of oil, then one-half cup of chili sauce, one teaspoonful of each green peppers and pimentoes chopped fine, one teaspoonful of tarragon vinegar, one-half teaspoonful of paprika and one-quarter teaspoonful of salt. Beat well and serve with lettuce.

Salad Dressing.—Put two-thirds of a cup of vinegar, a piece of butter the size of an egg, a salt spoonful of salt and a speck of pepper into a sauce-pan and set on the stove to boil. Mix two tablespoonsful of sugar, a quarter of a teaspoonful of mustard and a heaping teaspoonful of cornstarch together thoroughly, add a half cup of cream, and when free from lumps, pour slowly into the boiling vinegar. Stir till smooth and thick, remove from the fire and pour the mixture over the well beaten yolks of three eggs and beat for five minutes. Strain the juice of a large lemon, add it to the dressing and beat well again.—[Mrs. Lottie C. Holmes.

Crackers to Serve with Salad.—Split Boston crackers and soak in cold water for ten minutes, remove carefully into a tin plate, put a lump of butter on each one. Place in a hot oven for twenty minutes. Add a little cheese if liked.—[Mrs. B. Davis.

Cream Sauce.—One tablespoonful of butter, one tablespoonful of flour, one cup of milk. Melt the butter, add the flour and stir till smooth, add the milk slightly warm and cook till thick, stirring all the time. This will never be lumpy.—[Mrs. E. A. Handy.

BREAD

"There was never an angel who wouldn't take off her wings and cook for the man she loved."

Bread

Brown Bread.—Two cups of graham flour, one cup of corn meal, one cup of molasses, one teaspoon of soda dissolved in the milk, one teaspoonful of salt, one cup of sour milk, one cup of sweet milk. Steam four hours.—[Mrs. F. H. Thayer.

Brown Bread.—Three cups of rye meal, three cups of corn meal, one pint of molasses, one quart of sour milk, half cream if possible, two teaspoonsful of soda, salt. Steam five hours.—[Mrs. Vaughn Bacon.

Whole Wheat Bread.—Three cups of whole wheat flour, three teaspoonsful of baking powder, one-half teaspoonful of salt, two teaspoonsful of sugar, milk. Sift together thoroughly the flour, baking powder, salt and sugar, add enough milk to make a dough just stiff enough to handle conveniently. Shape into a loaf and place in a deep, buttered pan, handling as little as possible. Allow it to stand five minutes before putting in the oven. Bake slowly and for a longer time than for white bread. Protect the loaf with a piece of buttered paper, putting the buttered side next the bread. —[Mrs. H. M. Hutchins.

Virginia Batter Bread.—One-quart of milk brought to the boiling point, one pint of corn meal, butter the size of an egg, one teaspoonful of salt. Cook and stir like mush. When cold add six eggs well beaten, one pint of cream or buttermilk in which a teaspoonful of soda has been dissolved. Put in a baking dish and cover till it rises. Bake.—[Mrs. J. D. Livingston.

BREAD

Oat Meal Bread.—Pour one quart of boiling water over one pint of Quaker Rolled Oats. When luke warm add one small cup of molasses, one-half of a yeast cake dissolved in one cup of water, one teaspoonful of salt, two quarts of flour sifted. Let rise over night. Do not stir or knead in the morning. Let it rise a short time in pans before baking. This makes one dozen muffins or two loaves.—[Mrs. Ruth E. Chipman.

Pone.—Pour one cup of boiling water over one cup of white corn meal, let stand till luke warm. Separate the yolks of three eggs and beat them into the meal one at a time. Stir in one and one- half cups of luke-warm milk, a pinch of salt, one small teaspoonful of baking powder and butter the size of an egg. Bake one-half hour.—[Mrs. Davis.

Togus Bread.—Two cups of Indian meal, one cup of flour, two cups of sweet milk, one cup of sour milk, one-half cup of molasses, salt, one tablespoonful of soda. Steam four hours. Put in the oven if you like.—[Mrs. J. M. Day.

Scotch Bread.—One pound of flour, scant half cup of sugar, half a pound of butter. Mix butter and sugar, then add the flour; mix without liquid until it is a smooth paste. Roll out, not too thin; nip round the edges.—[E. L. F.

Maple Sugar Biscuit.—One pint of flour, two rounding teaspoonsful of baking powder, one-quarter teaspoonful of salt. Sift together and add one rounding tablespoonful of butter worked into the flour, add one-half cup of maple sugar broken in pieces the size of a pea. Add a half cup of milk and enough more to make a dough a little stiffer than for biscuits. Work on the bread board till well mixed. Roll and cut with small biscuit cutter. Bake in a quick oven. If made and baked right they will be like baking powder biscuit with brown spots of melted sugar through them.—[Amy L. Handy.

BREAD

"The Cabins" Corn Bread.—One cup of milk, one-half cup of corn meal, the well beaten yolks of two eggs. Mix thoroughly and cook three minutes till it begins to thicken. Take from stove and add one-half teaspoonful of sugar, one tablespoonful of butter and a little salt. Cool a few minutes and then add the whites of two eggs beaten very stiff and one teaspoonful of baking powder. Bake in a moderate oven.

Sally Lunn.—For tea. Three eggs well beaten, one cup of warm milk, two tablespoonsful of butter, two tablespoonsful of sugar, one-half an yeast cake, three cups of flour. Set to rise about twelve o'clock and an hour before supper put in muffin pans to rise again for half an hour; then bake.—[Mrs. George Hussy.

Cream Biscuit.—One quart of flower, four teaspoonsful of baking powder, one teaspoonful of salt, sift twice, one-half cup of thick cream and enough milk to make a stiff dough. Work on the board a few minutes and cut with small round cutter.

For picnics try cutting these or any baking powder biscuit the size and shape of half a slice of bread. Bake and when cool split and fill with any sandwich filling.

Also try rolling the dough rather thin and spreading one-half with chopped ham, lay the other half on top and cut in squares and bake.—[Mrs. E. A. Handy.

Drop Biscuit.—One cup of cream, one cup of sour milk, one egg, one-half teaspoonful of soda and a little salt, flour for a stiff batter. Drop in spoonsful on a buttered tin and bake in a quick oven.—[Mrs. Mary Freeman Hinckley.

Fruit Rolls.—Two cups of flour, one-half cup of lard, one egg, one-half cup of milk and four scant teaspoonsful of baking powder. Roll out and spread with butter and sugar, one cup of chopped raisins and one-half cup of nuts. Roll up and cut across, then bake.—[Mrs. Job C. Cobb.

BREAD

Parker House Rolls.—Ingredients. One quart of flour, one yeast cake, one and one-half cups of milk, one quarter of a cup of sugar, one quarter of a cup of butter, a very little salt. Put salt and sugar into flour, then add the yeast cake after dissolving in one quarter of a cup of luke-warm water. Heat the milk and add the butter; use when nearly cool. Raise twice, then mould and raise again. Bake in a good oven.—[Mrs. E. D. Crocker.

French Rusks.—Two cups of scalded milk, one-quarter of a cup of butter, one quarter of a cup of sugar, one teaspoonful of salt, one yeast cake dissolved in one-quarter of a cup of warm water and three cups of flour; make a batter of all the ingredients and let it rise; when risen, add one egg and flour enough to knead. Let it rise and shape as rolls. When nearly done brush with vanilla and water and sprinkle with sugar. Bake in a moderate oven.—[Mrs. Leslie Jones.

Polly's Nut Bread.—Two cups of graham and one cup of white flour, one-quarter cup of sugar, one teaspoonful of soda and one-half teaspoonful of salt. Sift together and add any bran that may remain in the sifter. Add one-half cup of molasses, one and one-half cups of sour milk and one cup of walnut meats. Bake in bread pan three-quarters of an hour.—[* * * *

Delicious Nut Muffins.—Sift together two cups of bread flour, one-half cup of sugar, four teaspoons baking powder. Work in one tablespoon lard and two of butter, add one well beaten egg and the yolk of another, one cup of milk and one-half cup of nut meats. Put in muffin tins and stand twenty minutes; bake in a moderate oven. These are as good cold as hot.

Muffins.—Two cups of flour, four teaspoonsful of baking powder, half a teaspoonful of salt, one tablespoonful of sugar. Sift together. Add one well beaten egg, one cup of milk and two tablespoonsful of melted butter.—[Miss Annie Gorham Hinckley.

White Muffins.—Sift together three and one-half cups of pastry flour, three rounding teaspoonsful of baking powder and one-half teaspoonful of salt, two tablespoonsful of sugar. Add one and one-third cups of milk, a well beaten egg and three tablespoons of melted butter. This will make two dozen large muffins and they will be very light and fluffy if they are carefully made.

Potato Rolls.—Scald one cup of milk with one tablespoonful of butter and one of sugar. When cool add one teaspoonful of salt and one-quarter cake of yeast dissolved in a little water; add flour enough to make a sponge. Let it rise to double its bulk; then add two beaten eggs and three small hot boiled potatoes rubbed through a sieve. Add flour enough to make it as stiff as bread dough; let it rise again. Roll out and cut with a biscuit cutter; let them rise and bake ten minutes. Very good.—[Mrs. F. H. Thayer.

Spanish Bun.—Cream one cup of butter with two cups of light brown sugar, add the yolks of two eggs and two whole ones well beaten, one small teaspoonful of cinnamon and the same of cloves, one cup of milk and two of flour, two teaspoonsful of baking powder. Bake in a good-sized dripping pan; when cool turn out and cut in squares. Make a boiled frosting, using the two whites of eggs and frost the top and sides of each square. * * *

Breakfast Gems.—One cup of milk, one cup of water, one well beaten egg, one tablespoonful of melted butter, one tablespoonful of baking powder sifted with two cups of flour. Mix in the order given and pour into iron gem pans heated hot, first putting a piece of butter in each partition. Bake quickly in a very hot oven.—[Mrs. F. B. Goss.

Water Gems.—Two cups of water, add one cup of milk, two and one-half cups of flour; beat about five minutes. Bake in very hot gem pans very freely buttered. Bake thirty-five minutes.—[Mrs. Davis.

BREAD

Fried Rye Muffins.—One and one-half cups of rye meal, one and one-half cups of flour, one teaspoonful of salt, three teaspoonsful of baking powder, one tablespoonful of sugar; mix well together and add two eggs beaten very light and one cup of milk. Drop in small spoonfuls in smoking hot fat and fry like doughnuts.—[Mrs. E. A. Handy.

Crisped Crackers.—Split butter crackers and spread thinly with butter. Put in a pan and brown in the oven. Serve with soup. * * *

German Coffee Cake.—Cream one large tablespoon butter and the same of sugar, add a well beaten egg. Mix this with two cups of bread dough that has risen once; when smooth put in pan and let rise again till very light. Just before putting in the oven spread the top with brown sugar moistened with cream and scatter with nuts and cinnamon.

Old Fashioned Spider Corn Cake.—Mix one and one-quarter cups of corn meal, one level teaspoonful of soda and the same of salt; add two well beaten eggs and two cups of sour milk. Have an iron frying pan hot and in it melt a rounding tablespoonful of butter, when sizzling hot, but not brown, pour in the corncake mixture, then pour in gently one cup of sweet milk. Bake on the grate of a good hot oven about half an hour. When done there will be a creamy layer in the middle.

German Apple Cake.—One and one-half tablespoonful of butter and two and one-half tablespoonsful of sugar beaten to a cream, three cups of flour sifted with two teaspoonsful of baking powder, add to butter and sugar. Add to this three well beaten eggs and enough rich milk to make a dough stiff enough to handle. Roll dough to fit pans. Slice apples very thin and lay them on the dough plentifully; sprinkle with a little cinnamon and sugar. Bake in a medium oven.—[Mrs. M. A. Timken.

BREAD

Idel Cakes.—Mix one cup of graham flour, three-quarters cup of bran, one-quarter of white flour, one-half teaspoonful salt and two teaspoonsful of baking powder. Add three-quarters of a cup of rich milk, one-quarter of molasses and a well beaten egg, one-half cup of nut meats. Put in muffin pans, and just before putting in the oven lay a stoned date on each muffin. Bake one-half hour in a good oven. Better cold than hot.

Grandma Hayward's Blueberry Cake.—Cream one tablespoon butter with one cup of sugar, add one well beaten egg and beat well, add one cup of milk, four cups of pastry flour, three teaspoons baking powder and two cups of floured berries. Just before putting in the oven sprinkle with sugar.—[Persis Hayward.

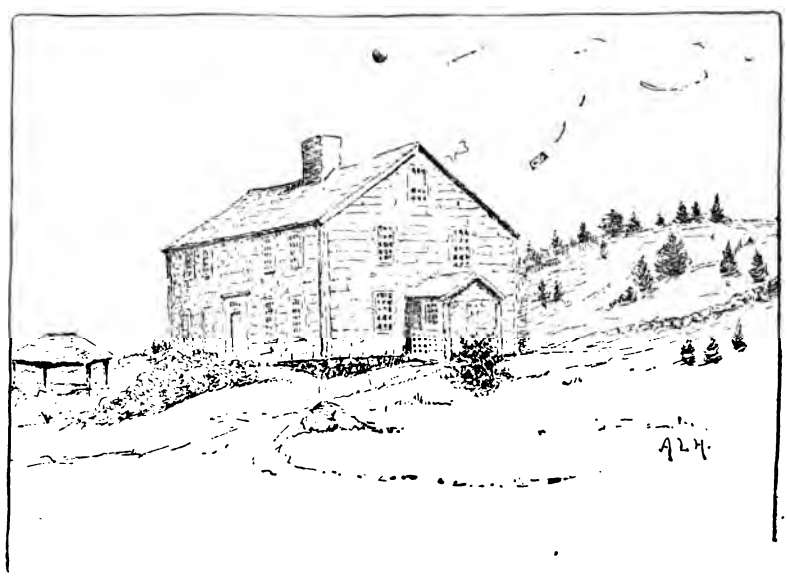
Apple Shortcake.—Two cups of sifted flour, two teaspoons baking powder, one teaspoon salt, one tablespoon lard and one of butter. Work the shortening into the dry ingredients and add one-half cup of milk and one well beaten egg. Work till smooth, then roll to fit a round pan. Bake and split, fill with hot apple sauce.

Make a dough as given for Apple Short Cake. When it is in the pan ready for the oven, cover thick with apples peeled, cored and cut in eighths. Pour over a mixture made of one teaspoon flour, three tablespoonsful brown sugar, one-half teaspoon cinnamon, three tablespoonsful milk. Bake in hot oven about twenty minutes. Serve hot.—[Mrs. E. A. Handy.

Coffee Cakes.—Cream one cup of butter with three cups of sugar, add three well beaten eggs, one cup of milk, three teaspoonsful of baking powder and flour enough to roll out. Roll half an inch thick, sprinkle with cinnamon and roll up. Cut half an inch across; dip one end in sugar and bake sugar side up.—[* * *

Huckleberry Griddle Cakes.—One well beaten egg, one pint of milk, one teaspoonful of baking powder, one tablespoonful of sugar, one pint of berries, flour. Bake on a griddle in thin cakes.—[Mrs. George Hussy.

Improved Popovers.—Two eggs beaten very light, one and one-half cups milk, one and one-half cups pastry flour, one-half teaspoon salt. Beat together with an egg beater five minutes. Grease the cups and set on the stove to heat. Drop a piece of butter the size of a pea in each cup and let it melt. This gives a crisp crust to the popover. Bake in stone cups half an hour or until they are firm and will not fall when taken out.—[Mrs. E. A. Handy.



Cake

In regard to making of cake, Kate Douglass Wiggin says, "Be sure and have fresh eggs, sweet butter, and good flour and sugar and then remember that all depends upon the woman who puts them together. Aurelia Buck can take good flour and sugar, sweet butter and fresh eggs, and in ten strokes of the hand she can make 'em into something the very hogs 'll turn away from."—[In "A Village Stradivarius."

Every Day Cake.—Two cups of flour, one cup of sugar, two teaspoonsful of baking powder sifted together. One-third of a cup of melted butter, add two unbeaten eggs and fill the cup with milk, add this with a little vanilla to the flour mixture and beat well.—[Miss Annie Gorham Hinckley.

Pound Cake.—Cream one pound of butter and one cup of sugar and cream together, add ten eggs beaten separately, one pound of flour, one pound of currants, two pounds of raisins, one pound of citron, half a bottle of essence of lemon, half a bottle of essence of vanilla, two tablespoonsful of all kinds of spices. This will make three large loaves.—[Mrs. F. B. Goss.

Lazy Dazy Cake.—Sift together three times, one and one-half cups of flour, one cup of sugar and two teaspoonsful of baking powder. Put the unbeaten whites of three eggs in a measuring cup and add soft (not melted) butter to half fill the cup, add sweet milk till the cup is full; pour this into the flour mixture and beat seven minutes. This makes a small pan of cake.—[Mrs. E. A. Handy.

CAKE

Spice Cake.—Three-quarters cup of butter creamed with two cups of sugar, two eggs added whole and beaten well with the butter and sugar, one cup of milk, three cups of flour, one and one-half teaspoonsful of baking powder. One and one-half cups of raisins, one-half teaspoonful of cinnamon, one-quarter teaspoonful of clove, one-quarter teaspoonful of allspice and a little nutmeg. Sour milk can be used in place of sweet, but use soda instead of baking powder.—[Mrs. F. H. Thayer.

Aunt Anstis' Cake.—Cream one-half cup of butter, add one cup of sugar gradually and beat till creamy. Add four well beaten eggs, one cup of flour, and one teaspoonful of baking powder. This calls for an all round flour.—[Mrs. Mary F. Hinckley.

Five-Egg Sponge Cake.—Yolks of five eggs, beaten very light, cut in one cup of sugar, add the juice of one-half of a lemon. Beat the whites of five eggs stiff and cut in slowly, one cup of sifted pastry flour cut in with a knife, one teaspoonful of each of vanilla and lemon extract. Bake slowly three-quarters of an hour.—[Miss Elizabeth C. Nye.

Mother's Sponge Cake.—Six eggs, one and one-half cups of sugar, one and one-half cups of flour, juice and grated rind of one lemon, half a teaspoonful of salt. Separate the yolks and whites of the eggs; add the lemon to the yolks and beat, add half the sugar and beat again, add the remaining sugar and beat light. Beat the whites and the salt to a dry froth and add to the yolks and sugar and beat hard for five minutes or until the bubbles rise and break. Cut the flour in lightly. Bake in a slow oven about an hour.—[Mrs. E. A. Handy.

Cry-Babies.—One-quarter cup lard, one-half cup of sugar, one egg, one-half cup molasses, one-half cup milk, one-half teaspoonful soda, three-quarters cup raisins, one-half teaspoonful each of cinnamon, ginger and cloves, two cups flour, salt. Bake in little tin cake pans.

CAKE

Quick Sponge Cakes.—Separate four eggs, putting the yolks in mixing bowl and beating till a light yellow. Add gradually one cup of sugar. Beat the whites, adding a pinch of salt, to a stiff froth. Add to the yolks. Sift one teaspoonful of baking powder with one cup of flour and add to the first mixture. Flavor with vanilla or lemon. Pour into muffin pans and bake from twenty minutes to half an hour, according to the heat of the oven. This makes twelve. Very good to take to picnics or to eat with ice cream.—[Mrs. Sprague.

Cream Sponge Layer Cake.—Beat the yolks of four eggs until thick and lemon colored, add one cup of sugar gradually and beat a couple of minutes; then add three tablespoonsful of cold water. Put one and one-half tablespoonsful of cornstarch in a cup and fill with flour. Mix and sift flour and cornstarch with one and one-quarter teaspoonful of baking powder and one-quarter teaspoonful of salt, add to first mixture. When thoroughly mixed add the whites of four eggs beaten till stiff, and one teaspoonful of lemon extract. Bake thirty minutes in a moderate oven. When cool split cake and spread with currant jelley. Frost with chocolate frosting.—[Mrs. Maurice Hallett.

Luncheon Carroway Cake.—Cream one-quarter of a cup of butter and three-quarters of a cup of sugar, add one well beaten egg. Sift together one tablespoonful of baking powder and one and one-third cups of flour, add this alternately with three-quarters of a cup of milk. One tablespoonful of carroway seeds, three-quarters of a teaspoonful of vanilla and one-quarter of a teaspoonful of salt. Turn in buttered and floured cake pan, sprinkle with sugar and bake. Serve hot.

Marlborough Cake.—Four eggs, whites and yolks beaten separately, two cups of sugar, one cup of sweet cream, two teaspoonsful baking powder sifted with two cups of flour.—[Miss Annie Gorham Hinckley.

CAKE

Potato Cake.—One-half cup of butter creamed with two cups of sugar, yolks of five eggs well beaten, one teaspoonful of soda dissolved in one cup of sour milk, one cup of grated chocolate, one-half cup of chopped almonds, one teaspoonful of cinnamon, one-half teaspoonful of allspice, one-quarter of a teaspoonful of cloves, one grated nutmeg, two cups of flour, whites of five eggs, well beaten, one cup of potato well mashed and cold. Mix in the order given and bake in two tins lined with paper.—[Mrs. F. H. Thayer.

Chocolate Cake.—One-half cup of butter creamed with one cup of sugar. Put in a small sauce pan four squares of Baker's chocolate, five tablespoonsful of sugar and two of hot water; melt until smooth and then pour into butter and sugar. Add three well beaten eggs, half a cup of milk, one and three-quarters cups of flour, one-half teaspoonful of soda, and one teaspoonful of cream of tartar. Do not get too stiff. Bake in a moderate oven as the bottom is apt to burn.—[* * * *

Hazelnut Torte. German.—Two pounds of nuts weighed in the shell, shell them and grind all but about two dozen. Seven yolks of eggs well beaten, one and one-half cups of sugar, one spoonful of cold water. Beat well; add all but one cup of the grated nuts, one teaspoonful of flour, one teaspoonful of baking powder, whites of four eggs beaten stiff. Bake in two layers. Make a frosting of the three whites of eggs and decorate with the whole nuts candied. Put whipped cream with the remaining grated nuts between the layers. Delicious.—[Mrs. F. H. Thayer.

Fruit Cake.—Half a pound of butter, half a pound of sugar, five eggs, one-quarter of a teaspoonful of soda dissolved in one-quarter of a cup of molasses, one teaspoonful of all kinds of spices, one-quarter of a bottle of lemon, one-half a tumbler of brandy, three-quarters of a pound of citron, one and one-half pounds of raisins, half a pound of flour. Put fruit in last and bake in a slow oven.—[Mrs. D. M. Seabury.

CAKE

Mrs. Madison's Old-Fashioned Wine Cake.—One pound of butter, one pound of sugar, beaten to a cream, add the yolks of six eggs, well beaten, one wineglass of brandy, one wineglass of sherry, mace and one whole nutmeg grated, one teaspoonful of soda dissolved in a little hot water, one pound sifted flour, one-half pound currants, washed, dried and floured. One pound raisins, chopped, one-half pound citron, sliced thin, cut off all the green rind. Flour all the fruit. Bake in two pans in a moderate oven one and one-quarter hours.—[Grace B. Holway.

Cape Cod Cake.—One-half cup of butter, one cup of sugar, one egg, one-half cup of molasses, one cup of sour milk, one teaspoonful of soda, five cups of flour, one cup of raisins, spice.—[Miss Annie Gorham Hinckley.

Marzipan.—Eight eggs, two pounds of flour, two pounds of sugar, one lemon, anise seed. Beat the whites of the eggs to a stiff froth, add the yolks well beaten; sift in the sugar gradually and beat for half an hour; add the grated lemon rind and then the flour, if not firm enough to roll out add more flour, roll rather thin and cut into small cakes, sprinkle with anise seed and stand over night to dry. In the morning bake in moderate oven. A German Christmas cake.

White Mountain Cake.—One cup of butter creamed with three cups of sugar, one-half cup sweet milk, three and one-half cups of flour sifted with two teaspoonsful of baking powder, whites of ten eggs. Flavor to taste.—[P. S. Lehnert.

Wedding Cake.—One and one-half cups of butter creamed with one and one-half cups of sugar, one cup of molasses, four eggs, one teaspoonful of soda in four and one-half cups of flour. One pound of raisins, one pound of currants, one-half a pound of citron, one teaspoonful of cloves, cinnamon, and nutmeg. Mix and let it stand over night. Bake four hours.—[P. S. Lehnert.

CAKE

Delicate Cake.—Cream one cup of butter with two cups of sugar. Sift three cups of flour, four tablespoonsful of cornstarch and three teaspoonsful of baking powder together and add alternately with one cup of milk. Last of all add the whites of four eggs beaten to a stiff froth.—[* * * *

Buttercup Cake.—One-half cup of butter creamed with one and one-half cups of sugar, yolks of six eggs and one whole egg, one-half cup of milk, two cups of flour, two teaspoonsful of baking powder, flavoring. Frost with yellow frosting.—[Mrs. F. H. Thayer.

Angel Cake.—One heaping cup of flour measured after sifting, add one teaspoonful of cream of tartar and sift seven times. Beat the whites of eleven eggs very light, add one cup of sugar gradually, one teaspoonful of vanilla and add the flour gradually. Bake one hour.—[Mrs. F. H. Thayer.

Hot Milk Cake.—Two eggs well beaten, one cup of sugar; sift together one cup of flour and one teaspoonful of baking powder twice and add to the eggs and sugar. Scald one-half cup of milk (generous) with a piece of butter the size of a large English walnut and add this, hot, just before putting in the pan to bake.—[Mrs. Job C. Cobb.

Avon Snow Cake.—Cream one cup of butter with two cups of sugar, add one cup of milk, three and a half cups of flour, one-half teaspoonful of soda, one teaspoonful of cream of tartar and the well beaten whites of five eggs. Bake in layers, spread with frosting and grated cocoanut.—[Mrs. D. M. Seabury.

Coffee Cake.—One cup of butter, one cup of sugar, one cup of molasses, one egg, one cup of cold coffee, one cup of raisins, one cup of chopped walnuts, one tablespoonful of cinnamon, one-half tablespoonful of cloves, one heaping teaspoonful of soda, four and a half cups of flour.—[Miss Annie Gorham Hinckley.

CAKE

Blitz-Kuchen.—One heaping cup of butter creamed with one heaping cup of sugar, add four well beaten eggs and one tablespoonful of vanilla. Sift in two scant cups of flour and one teaspoonful of baking powder. Spread on shallow pan and cover with sugar, cinnamon and blanched almonds. Bake in a moderate oven and cut into squares when done.

Easy Chocolate Cake.—To two well beaten eggs add one cup of sugar; melt 2 squares of chocolate with a scant one-half cup of butter and add to the eggs and sugar, two-thirds of a cup of milk and one and one-quarter cups of flour, one tablespoon baking powder. Flavor with vanilla.

Angel Cake.—Whites of ten eggs, one and one half cups of sugar, one teaspoonful of cream of tartar, pinch of salt, one cup of flour, one tablespoonful of water and a little vanilla. Beat the whites of eggs very thoroughly and then beat in the sugar gradually. Sift the flour, salt and cream of tartar together twice and fold lightly into the eggs and sugar. Add vanilla and cold water. Bake in a moderate oven.—[Miss Annie Gorham Hinckley.

Quick Cake.—This is all mixed with an egg beater in order given. 2 eggs beaten light; 1 cup cugar, beat well; 1 tablespoonful melted butter, beat again; ½ cup milk; 1½ cups flour. Add these, a little of each at a time and beat till it is full of bubbles. Last of all add one teaspoonful baking powder. This makes a very light layer cake.—[Mrs. E. A. Handy.

Oatmeal Macaroons.—Beat one egg, add one-half cup of sugar one quarter teaspoonful of salt, one-half of a level tablespoonful of softened butter, one-quarter teaspoonful of vanilla and one and one-quarter cups of rolled oats. Drop the mixture with a teaspoon on a buttered tin sheet and shape into symmetrical rounds; bake till a delicate brown in a moderate oven.

CAKE

Angel Cake.—Sift together seven times, one cup of flour, 1½ cups granulated sugar and one teaspoon cream tartar. Beat the whites of eleven eggs perfectly dry and mix quickly with the dry ingredients.—[Mrs. George C. Seabury.

Cream Puff Shells.—Two cups of boiling water, two tablespoonsful of cottolene, a little salt. While boiling add one and a half cups (large) of pastry flour, a little at a time, stir and cook until smooth. When a little cool add four well beaten eggs. Drop on greased tin and bake thirty-five minutes.—[Mrs. Leslie Jones.

Nut Cakes.—Two eggs well beaten, one cup brown sugar, one-half cup flour, one-half teaspoonful vanilla, one-half cup nut meats. Mix in the order given. Drop a teaspoonful of the mixture in the bottom of buttered gem pans and bake in a good oven.—[Mrs. Leslie Jones.

Oat Meal Drop Cakes.—One-half cup of butter creamed with one cup of sugar, two well beaten eggs, one-half cup sour milk, one teaspoonful of soda, one teaspoonful of cinnamon, one cup of raisins, two cups of flour and two cups of Quaker Oats. Drop in cakes and bake thirty minutes. Good.—[Mrs. F. H. Thayer.

Shrewsbury Cakes.—One cup of butter creamed with one and one-half cups of sugar; add four well beaten eggs. Beat this mixture until it is light and creamy, then add a little shredded citron and four cups of flour. It should be a thick batter. Drop in small cakes from a spoon on a buttered tin and bake in a good oven.—[An Old Receipt.

Brownies.—One cup of sugar, one-half cup of melted butter, two eggs beaten lightly, two squares of chocolate, melted. Flour to make quite stiff, vanilla and nuts. Spread about the thickness of fudge and bake. Cut in squares as soon as taken from the oven. In order to have them moist be careful not to bake too long.—[Miss Annie Gorham Hinckley.

CAKE

Mocha Tart.—One cup of granulated sugar sifted four times, yolks of four eggs beaten with sugar until light, one and one-half tablespoonsful of coffee extract, one cup of flour sifted four times with one teaspoonful of baking powder. Beat the whites of five eggs to a froth and add last. Bake in two round tins.

Filling.—One half-pint of cream, whipped, sugar to taste, one and one-half tablespoonsful of coffee extract.

Marguerites.—One cup of sugar, one-half cup of water, five marshmallows, the whites of two eggs, two tablespoonsful of shreddded cocoanut, one-half teaspoonful of vanilla, one cup of English walnuts, cut; saltines. Boil the sugar and water till the syrup will thread; remove to back of range and add marshmallows cut in pieces, pour this over the whites of eggs beaten stiff; then add the cocoanut, vanilla and nut meats. Spread the mixture on saltines and bake till delicately brown.—[Mrs. Thomas Lewis.

Hermits.—Cream together one cup of butter and one and one-half cups of sugar; add two well-beaten eggs, one cup of milk, salt, vanilla and one cup of flour which has been sifted with three teaspoonsful of baking powder, one teaspoonful of cinnamon, one-half teaspoonful of allspice and the same of nutmeg. Add one cup of chopped raisins well floured, one cup of chopped walnuts and flour enough so the dough can be handled. Roll thin and bake in a hot oven.—[Miss Annie Gorham Hinckley.

Marguerites.—Two eggs well beaten, one cup of brown sugar, one third of a teaspoonful of salt, one-quarter of a teaspoonful of baking powder; mix well, and add one-half cup of flour and one cup of pecan meats. Bake fifteen or twenty minutes in small tins with a nut meat on each one. Bake in a quick oven.—[Mrs. Charles Knowles.

Brownies.—One-third of a cup of butter, one-third of a cup of molasses, one third of a cup of sugar, one well beaten egg, one cup of flour and one cup of nut meats. Drop by spoonsful about an inch apart and bake quickly.—[Mrs. Vaughn Bacon.

CAKE

Plunkets.—Good with ice cream. Cream one scant cup of butter and one cup of sugar. Beat the yolks and whites of six eggs separately, each until very light, then add yolks to whites, fold them together. Add the eggs to the butter and sugar a little at a time. Sift together twice one-half cup of flour, three-quarters cup of cornstarch and two level teaspoonsful of baking powder; add to the other ingredients and flavor with vanilla. Bake in individual pans. After baking, dust with confectioners' sugar. Two scant cups of flour are equal to the cornstarch and flour.—[Mrs. F. H. Thayer.

Frosting

Frosting for Cake.—Two cups of sugar, two-thirds of a cup of milk, half a teaspoonful of butter, boil five minutes and beat till cool, not cold.—[* * * *

Chocolate Frosting.—Whip the whites of two eggs stiff, add confectioners' sugar, two squares of Baker's chocolate and one teaspoonful of butter melted. Flavor with vanilla.—[Mrs. Maurice Hallett.

Maple Sugar Frosting.—One cup of maple syrup and a pinch of cream of tartar. Boil till it hairs from the spoon; pour on to the white of one egg beaten stiff. Beat till cool and spread on cake.—[* * * *

Icing.—One and one-half tablespoonsful of coffee extracts stirred well with one cup of confectioners' sugar. Add one teaspoonful of cold water at a time until thin enough to spread.—[Miss Elizabeth C. Nye.

Marshmallow Frosting.—Boil three-quarters of a cup of sugar and one-quarter of a cup of milk until the syrup threads; do not stir after boiling begins. Cook one-quarter of a pound of marshmallows and two tablespoonsful of water over boiling water until smooth. Combine the two mixtures and beat until stiff enough to spread. Flavor with vanilla.

Marshmallow Filling.—One half-pound of marshmallows set in the oven until they run together; be careful not to scorch. Boil one cup of sugar with four tablespoonsful of water until it threads, then pour it over the well-beaten white of an egg. Add the melted marshmallows and a little vanilla and beat until stiff enough to spread.

Cookies, Doughnuts, Gingerbread

Delicious Cookies.—One-third of a cup of butter creamed with two-thirds of a cup of sugar, two tablespoonsful of milk, two cups of flour, two teaspoonsful of baking powder, one teaspoonful of vanilla and a pinch of salt. Roll very thin and sprinkle with vinegar before baking.—[Mrs. Tripp.

Soft Molasses Cookies.—One cup sugar, one-half cup of melted lard, two-thirds of a cup of boiling water, two teaspoonsful of soda, one-half teaspoonful of ginger, one-half teaspoonful of cinnamon, a little salt. Use just enough flour to handle. Do not roll too thin. Bake in a quick oven.—[Mrs. James Holmes.

Brown Sugar Cookies.—One cup of shortening, two cups of brown sugar, one egg, one-half cup of milk, salt and vanilla, two teaspoonsful of cream of tartar and one teaspoonful of soda, flour to roll soft. Bake in a quick oven.—[Mrs. Leslie Jones.

Brown Sugar Cookies.—One cup of brown sugar, three-quarters of a cup of melted butter, two well beaten eggs, one teaspoonful of soda, two teaspoonsful of cream of tartar, one quart of flour and a little vanilla. Very good with chopped peanuts added. A fig filling is also good.—[Miss Annie Gorham Hinckley.

Molasses Cookies.—One cup of molasses, one cup of butter melted, one-half cup of sugar, one egg dropped in whole and beaten with the other ingredients, one teaspoonful each of soda and ginger, flour to roll out thin.—[Mrs. F. H. Thayer.

COOKIES AND GINGERBREAD

Sugar Cookies.—One cup of butter creamed with two cups of sugar, four eggs beaten separately, one-quarter cup of milk, two teaspoonsful of baking powder, one teaspoonful of vanilla or a little nutmeg, flour to roll out.—[Mrs. F. H. Thayer.

Swedish Cookies.—One-half cup of butter, one-third cup of sugar, one well beaten egg, three-quarters of a cup of flour, one-half teaspoonful of vanilla. Citron or almonds. Cream the butter, add the sugar gradually, egg, flour and vanilla. Drop in small portions on buttered sheet two inches apart. Spread with a knife dipped in cold water. Put four almonds or four bits of citron on each.—[Mrs. Tripp.

Filled Cookies.—One-half cup of shortening, one cup of sugar, one egg, one-half cup of milk, two teaspoonsful of cream of tartar, one teaspoonful of soda, one teaspoonful of vanilla, three and a half cups flour.

Filling.—One cup of raisins, chopped, one-half cup of sugar, one-half cup of water, one teaspoonful of flour. Cook till thick. Roll dough thin, cut in small rounds, put a little filling on a round and cover with another round, pinch the edges together. Bake in rather a quick oven.—[Mrs. Leslie Jones.

Doughnuts.—Butter the size of a walnut creamed with two cups of sugar, three eggs well beaten with the butter and sugar, one cup of milk, one teaspoonful of soda, two teaspoonsful of cream of tartar, pinch of salt, nutmeg, five cups of flour, heaping.—[Mrs. F. H. Thayer.

Gingerbread Cookies.—Cream one cup butter, add two cups of sugar and beat well, add two well beaten eggs and half cup of cream, one tablespoonful of ginger and one of cinnamon, one teaspoonful of soda and two of cream of tartar sifted with flour, salt. Flour to roll thin. Cut and sprinkle sugar on top before baking.—[Persis Hayward.

COOKIES AND GINGERBREAD

Doughnuts.—One and one-half cups of sugar, saltspoonful of nutmeg, two eggs, beaten together thoroughly. One cup of top milk, flour enough to mix very soft. Mix one heaping teaspoonful of baking powder with the flour. Toss together lightly on the board, roll and cut out as soft as possible to handle.—[Mrs. Alfred Crocker, Jr.

Doughnuts.—Sift together five cups of pastry flour, one level teaspoonful of soda, two slightly rounding teaspoonsful of cream of tartar, one teaspoonful of salt, one-half teaspoonful of cinnamon. Beat three eggs very light, add one large cup of sugar and three-quarters of a cup of milk and three tablespoonsful of thin cream. Roll and cut and let stand on the board one-half hour before frying. They will not soak fat.—[Mrs. E. A. Handy.

Good Doughnuts.—Two well beaten eggs, one cup of sugar, one cup of new milk. This will contain about the right amount of shortening; two even teaspoonsful of cream of tartar, one even teaspoonful of soda, a little salt and nutmeg and flour enough to roll out. Have the fat very hot.—[Mrs. A. G. White.

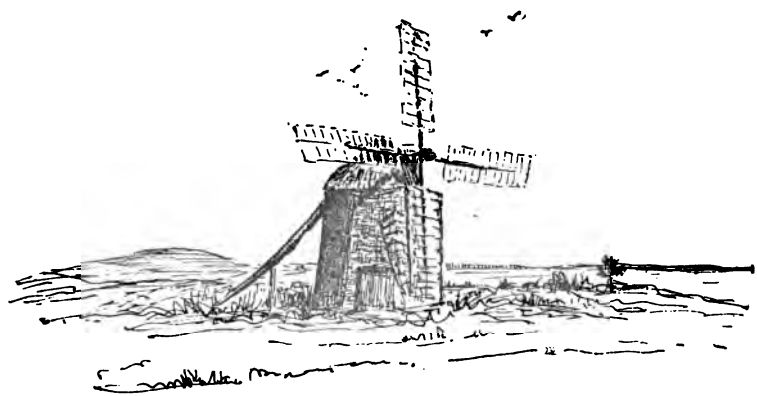
Gingerbread.—Three-quarters of a cup of molasses, fill the cup up with sugar, one-half cup of shortening, fill the cup up with hot water, add salt and ginger, three cups of flour and one teaspoonful of soda. Mix well, then add one well beaten egg. Bake in a moderate oven.—[Mrs. Leslie Jones.

Soft Molasses Gingerbread.—Two cups of molasses, two-thirds cup of butter, two eggs, one cup of sour milk, one level tablespoonful of soda, same of ginger, a little clove, and one teaspoonful of salt, four cups of pastry flour. Beat the eggs well and add the milk. Heat the molasses and butter together, when hot stir in the soda, spice and salt, as it foams add it to the eggs and milk, beat well and add the flour. Bake in a moderate oven.—[Mrs. E. A. Handy.

GINGERBREAD

Hard Gingerbread.—One-half cup of shortening, one-half cup of sugar, one cup of molasses, two-thirds of a cup of milk, one rounded teaspoonful of soda, ginger and a little salt. Pastry flour to pat out. Bake in moderate oven in a large pan. Cut in squares to take from the pan.—[Mrs. Leslie Jones.

Fairy Gingerbread.—One cup of butter, two cups of sugar, one cup of milk, four cups of flour, three-quarters of a teaspoonful of soda, one tablespoonful of ginger. Beat the butter to a cream, add the sugar gradually, when very light add the ginger then the milk in which the soda has been dissolved, then the flour. Butter a tin sheet and spread the mixture very thin with a knife. Takes only a short time to bake. When still hot cut into squares.—[Mrs. Peterson.



Puddings

Apple Pudding.—Six apples, two slices of bread, one cup of suet all chopped fine; juice of one lemon, a little salt, one teaspoonful soda dissolved in a little water. Steam three hours. Serve with sauce.—Mrs. Job C. Cobb.

Black Pudding.—One cup of molassas, one-half cup of melted butter, one-half cup of sour milk, two cups of flour, one-half teaspoonful of soda, a little nutmeg and cinnamon. Steam one hour and serve with

Sauce.—One-half cup of butter creamed with one cup of sugar, one egg and one tablespoonful of vinegar. Steam over a teakettle.—[Mrs. F. H. Thayer.

Steamed Chocolate Pudding.—One-half cup of sugar, one teaspoonful of butter, one egg, one cup of flour sifted with one teaspoonful of baking powder, one square of chocolate, and half a cup of milk stirred in slowly. Steam one and one-quarter hours. —Mrs. Leslie Jones.

Plum Pudding.—Half a pound of bread crumbs, one-quarter of a pound of beef suet or butter, one-half a pound of currants, one-half a pound of raisins, chopped, one-quarter of a pound of citron sliced thin, one-half teaspoonful of salt, four eggs, well beaten, one-half cup of milk, one-half cup of brandy or one cup of sherry, one-half a cup of sugar. Cinnamon, mace and nutmeg. Boil four and a half hours. Serve with wine sauce.—[Grace B. Holway.

Cream Sauce.—Cream one-quarter of a cup of butter, add one cup of powdered sugar gradually. Add drop by drop one-quarter cup of milk or cream, flavor with vanilla.—[Mrs. Maurice Hallett.

PUDDINGS

Cold Sauce for Pudding.—One large tablespoonful of flour mixed with cold water till smooth, thicken with boiling water till the consistency of thick cream. When cold add half a cup of butter and one cup of sugar well creamed and a little vanilla. It should look curdled when served.—[Mrs. Leslie Jones.

Pudding Sauce.—Two cups of milk, one-half cup of sugar, two eggs and one teaspoonful of vanilla. Beat the eggs to a froth with the sugar, add slowly to the milk which should be boiling hot. Cook for a minute and serve.—[* * * *

Graham Fruit Pudding.—One and one-half cups sifted graham flour, one-half cup of molasses, one-quarter cup of melted butter, one-half cup of milk, one egg, one teaspoonful of soda, salt, a little spice, one-half cup of raisins and one-quarter citron. Steam in a buttered dish three hours.—[Mrs. F. H. Thayer.

Cracker Pudding.—Add one well beaten egg to three tablespoonsful of sugar. Two cups of milk, pinch of salt, three crackers rolled fine, nutmeg, and some seeded raisins. Bake about an hour and serve with butter and sugar.—[Mrs. F. H. Thayer.

Sweet Potato Pudding.—One cup of boiled and mashed sweet potato, two cups of hot milk, two well beaten eggs, three tablespoonsful of sugar, one teaspoonful of cinnamon and nutmeg mixed, half a teaspoonful of salt. Bake in a buttered baking dish in a slow oven. Serve with cream.—[Mrs. E. A. Handy.

Indian Pudding.—One cup of corn meal, one-half cup of molasses, one quart of milk and a small piece of butter. Scald a little more than half the milk, stir in the meal, add the butter and the molasses and a little salt. Let it cool in a baking dish. Pour on the cold milk as you set it in the oven. Bake four hours.—[Mrs. Mary Freeman Hinckley.

Steamed Chocolate Pudding.—Cream three tablespoonsful of butter, add three-quarters of a cup of sugar gradually, and one well beaten egg. Mix and sift two and one-quarter cups of flour, four

and one-half teaspoonsful of baking powder and one-quarter teaspoonful of salt, add alternately with one cup of milk to first mixture, then add two and one-half squares of Baker's chocolate, melted. Turn into a buttered mould and steam two hours. Serve with

Cream Sauce.—Cream one-quarter of a cup of butter, add one cup of powdered sugar gradually. Add drop by drop one-quarter cup of milk or cream, flavor with vanilla.—[Mrs. Maurice Hallett.

Frozen Orange Whip.—Boil together one cup of sugar and two-thirds of a cup of water until thick, add grated rind of two oranges with one-quarter of a cup of orange juice; cover and keep warm one hour, then cool. Beat one pint of cream until stiff and add gradually the orange syrup. Remove the pulp of two oranges, separate into small pieces, drain off the juice, pour it into a mould, then put in alternate layers of whipped cream and orange pulp until mould is full. Pack in salt and ice and let stand two hours (no more). This is delicious.—[Marion M. Copland, Barnstable.

Velvet Cream.—One-half box of gelatine, one and one-half cups of sherry, one lemon, grated rind and juice, one and one-half cups of sugar, one and one-half pints of cream.

Soak the gelatine in the wine, add the lemon and sugar. Heat all together until dissolved. Strain and cool, when nearly cold enough to stiffen, add the cream whipped. Pour into moulds.—[Mrs. F. H. Thayer.

Blueberry Dumplings.—Sift one quart of flour with four level teaspoonsful of baking powder; mix with milk until it is as stiff as soft biscuit. Boil the berries first with a little water then add one-half cup each of sugar and molasses. Put the berries on to cook one hour before the dumplings are to be used. Cook forty minutes, then drop in the dumplings, cook twenty minutes. Split and butter, pour the stewed berries over them.—[Mrs. Peterson.

Bread Custard.—Beat three eggs light, add one-quarter cup of sugar and one pint of milk, pour into a baking dish and cover top with slices of buttered bread, butter side up, sprinkle with nutmeg and bake in a moderate oven.

PUDDINGS

Bird's Nest Jelly.—Peel and core six apples, put close together in a baking dish and fill the cores with sugar, bake until they are soft. Soak half a box of gelatine in one cup of water, add two cups of boiling water to dissolve it. Sweeten to taste, add flavoring, wine or lemon juice, and when it begins to thicken pour over the apples. Serve with whipped cream.—[* * * *

Peach Cobbler.—Butter the outside of a cup and insert it in the center of a buttered baking dish. Fill the dish with sliced peaches and one-half cup of sugar. Make a good biscuit crust, using two cups sifted flour, two teaspoonsful of baking powder, a pinch of salt, four tablespoonsful of butter rubbed into the flour, two eggs well beaten, add one and one-half cups of milk and stir all together. Roll out and cover the peaches. Bake one-half an hour in a moderate oven. Turn out the pudding on a deep platter and serve at once. The cup will be full of delicious syrup. Serve with whipped cream.—[* * * *

Custard Baked Pudding.—Three tablespoonsful of flour, one pint of scalding milk, four eggs, yolks and whites beaten separately. Wet the flour in a little cold milk and add the hot milk, add the yolks and then the whites of the eggs. Bake twenty minutes and serve with sauce.—[* * * *

Coffee Custard.—One pint of coffee, one cup of cream, heat together and pour on to the yolks of four eggs beaten with one teaspoonful of cornstarch and four tablespoonsful of sugar. Cook in double boiler until it thickens and the foam is gone. Cool and serve with whipped cream.—[Mrs. E. A. Handy.

Apricot Custard.—One cup of dried apricots, stewed and mashed fine. One-half cup of butter creamed with three-quarters cup of sugar, two eggs, one teaspoonful of cornstarch, one-half cup of sweet milk. Bake in one crust and frost.—[P. S. Lehnert.

PUDDINGS

Raspberry or Strawberry Sherbert.—One pint of berry juice, one pint of sugar, one pint of water, one tablespoonful of gelatine, two lemons, one tablespoonful of gelatine. Soak the gelatine in a little of the water, cold, add the rest of the water hot to dissolve the gelatine. Add the other ingredients, cool and freeze.—[Mrs. F. H. Thayer.

Pineapple Sherbert.—One can of sliced pineapple, chopped fine, one pint of water, one pint of sugar, one tablespoonful of minute gelatine, juice of one lemon.—[Mrs. Thomas Lewis.

Lemon Cream.—Beat the yolks of four eggs with four tablespoonsful of sugar, add the juice and grated rind of one large lemon and two tablespoonsful of hot water. Simmer till it thickens, then remove from the fire. Beat the whites of the eggs to a stiff froth with two tablespoonsful of sugar and stir into the yolks previously cooked. To be eaten cold.—[Mrs. Job C. Cobb.

Lemon Cream.—Three lemons, four eggs, pint of boiling water, sugar to taste, about one cupful. Grate the lemons and pour the boiling water on the peel, let it stand a few minutes, add the sugar while hot and strain. Add the eggs well beaten. Stir well together and cook in a double boiler till it thickens.—[Miss H. L. Day.

Mrs. M.'s Chocolate Ice Cream.—Four squares of chocolate, put in a double boiler and entirely melted. Add one quart of milk, stir until dissolved. Beat three eggs, a pinch of salt and one and one-half cups of flour together, cook with milk until it is thick. When cold add a pint of cream and one tablespoonful of vanilla. Freeze. —[Mrs. Lawrence Mortimer.

Union Club Ice Cream.—One-half a pound of sugar and three eggs beaten together to a cream. Boil a pint of cream and, when cool, add to the sugar and egg and cook in a double boiler till it is the consistency of thick custard.—[Miss Lucia Howard.

PUDDINGS

Chocolate Sauce for Ice Cream.—Two tablespoonsful of butter, one level tablespoonful of flour, four teaspoonsful of cocoa, one cup of cold water, four tablespoonsful of sugar, one teaspoonful of vanilla and a pinch of salt. Melt the butter, mix the flour and cocoa and stir into the butter, add the water, gradually stirring and beating all the time. Cook till it thickens and before serving, add the sugar and vanilla.—[Mrs. Alfred Crocker, Jr.

Steamed Rhubarb.—Cut rhubarb into small pieces without peeling. Put in a dish and add three-quarters of a pound of sugar for each pound of rhubarb. Set in steamer and cook till tender, but not broken.—[Mrs. Robert Crowell.

Apple Pot Pie.—Peel and quarter apples. Stew with a little water and when soft add sugar and cinnamon to taste.

Make dumplings of one cup pastry flour, one rounding teaspoon baking powder and one-quarter teaspoon salt. Mix with milk just stiff enough to roll out. Cut in rounds and drop in the boiling apple sauce. Cover tight and keep boiling for ten or more minutes. Try with a straw and serve as soon as cooked or they will be soggy. These dumplings can be dropped from a spoon into the hot apple sauce to save time.—[Mrs. E. A. Handy.

Apple Surprise.—Cut apples in halves across the core. Scoop out the core without breaking the skin. Fill the cavities with sugar and a little cinnamon and fasten the halves together with toothpicks. Bake till tender.—[Mrs. E. A. Handy.

Baked Apples.—Wash and core four large apples, fill centers with granulated sugar, sprinkle with cinnamon, sprinkle the pan with sugar, add one tablespoonful of water. Bake in moderate oven, basting often with the syrup that forms in the pan. As it cooks away add more sugar. It will take about two cups in all. Bake until syrup is jellied and apples almost transparent, about one and one-half hours.—[Mrs. Edward Otis Handy.

PUDDINGS

Frozen Pudding.—Make a good custard, using either whole eggs or the yolks alone. Three yolks or two whole eggs to a pint of milk and one-half cup of sugar. One cup of mixed fruits, one cup of wine, or less wine, and one tablespoonful each of brandy and rum. Add cream as you wish and freeze.—[Miss H. L. Day.

Savory Apples.—Core apples and set in a pan to bake. Fill holes with mince meat and bake till tender.—[Mrs. E. A. Handy.

Apple Compote.—Core, pare and steam eight apples until tender and arrange on an ice cream platter. Chop some candied pineapple and cherries and cook them in a syrup made with one cup of sugar and one of water. Fill the cores full of the fruit drained from the syrup. Boil the syrup till thick as honey, flavor with lemon juice and pour over the apples. Serve with whipped cream if possible.—[* * * *

Delicious Filling for Turnovers.—Mix well one egg, one cup of sugar, juice and grated rind of one lemon, one tablespoon cornstarch, two tablespoons milk, one-half tablespoon butter and one cup boiling water.

Cook till thick and add one-half cup of seeded raisins. When cold use for turnovers or for filling for pie with two crusts.—[Mrs. E. A. Handy.

Custard Souffle.—Two tablespoonsful of butter, two tablespoonsful of flour, one cup of milk. Make into a cream sauce, add four yolks of eggs well beaten and two tablespoonsful of sugar. Cool as long as convenient, then add the beaten whites and bake thirty minutes in "cake oven."

Sauce.—Cream one-half cup of butter with one and one-half cups of sugar, add one-quarter of a cup of boiling water and one-quarter cup of sherry; cook over boiling water, beating all the time. Add the beaten white the last thing.

PUDDINGS

Coffee Mouse.—Yolks of four eggs, five ounces of sugar, one cup of strong coffee. Beat the yolks and add the sugar and beat well. Add to the coffee, hot. When cold add one pint of whipped cream. Pack in salt and ice for four hours.—[Mrs. Charles Knowles.

Pastry

Clam Pie.—Put clams through the meat chopper and add one beaten egg (or two tablespoons cracker crumbs), a little salt and pepper, and one-half cup of cream or large spoonful of butter. There should be one and one-half cups chopped clams for this receipt. Bake between two crusts like any pie.—[* * * *

Lemon Pie.—One cup of sugar, one tablespoonful of flour, juice and grated rind of one lemon, one tablespoonful of melted butter, yolks of two eggs well beaten; mix in the order given and add the whites of the eggs beaten dry. Pour into a pieplate lined with pastry and bake in a moderate oven.—[Mrs. David Nelson.

Lemon Pie.—Beat to a froth one and one-half cups of sugar, the rind and juice of one and one-half lemons and the yolks of three eggs. Then beat the whites of three eggs and stir in with one and one-half tablespoonsful of milk. Turn into a plate already prepared and bake in a moderate oven 45 minutes.—[Josephine Farrington, Barnstable.

Chocolate Pie.—Two cups of milk, four eggs, four tablespoonsful of sugar, two and one-half tablespoonsful of grated chocolate, pinch of salt and a little vanilla. Melt chocolate and stir in a little milk and when well mixed, add the rest of the milk with the yolks of three eggs and one whole egg well beaten, sugar and salt and vanilla. Stir well and bake in a plate lined with pie crust. Have the oven moderate and be careful not to burn. Cool and frost with the whites of three eggs and three teaspoonsful of sugar.—[Mrs. Mary Freeman Hinckley.

PASTRY

Wholesome Apple Pie.—Slice apples thin to fill a pie plate heaping full. Add one cup of sugar and half a level teaspoon each of cinnamon and nutmeg. Cover with a good pie paste and bake one hour in a moderate oven. Just before putting in the oven dash some cold water over the crust. It will make it flaky and crisp.—[Mrs. E. A. Handy.

Eccles.—One large cup of seeded and chopped raisins, one cup of sugar, one teaspoonful of cinnamon, one-quarter teaspoonful of nutmeg, and the same of cloves, two tablespoonsful of strong coffee and one tablespoonful of brandy or rum make a rich piecrust, roll and cut with medium sized cookie cutter, two rounds for each eccle. Put one teaspoonful of the mixture on the bottom round, wet the edge as for a pie, gash the top round and put in place, pressing together around the edge with a fork dipped in flour. The filling will make three dozen "eccles."—[Mrs. Alfred Crocker, Jr.

Delaps.—Four apples, remove skins and cores, put through a meat chopper or chop in bowl. Measure and add an equal amount of sugar and the grated rind and juice of a lemon.

Line patty pans with pie paste and fill with the mixture. Bake in a moderate oven until the apple is red. Serve with whipped cream.

Variations—Bake in pie plate and cover with meringue as for lemon pie. If apples are not acid, use less sugar.—[Mrs. E. A. Handy.

Cheese Cake.—Make a rich biscuit dough and line a square layer cake tin or two pie plates. Filling: One and one-half cups of cottage cheese, free from lumps, one-half cup of sweet milk (cream is better), one well beaten egg, grated rind and juice of one lemon, scant cup of sugar and a little salt. Pour this mixture into the crust and bake till crust is brown and mixture is set like custard. Best eaten while fresh.

PASTRY

Sour Milk Pie.—One cup of sour milk, one cup of chopped raisins, one teaspoonful each of cloves, cinnamon and nutmeg, a little salt, two eggs and one cup of sugar. This makes two pies.—[Mrs. A. G. White.

Flakey Pie Crust.—Sift together 2 cups of pastry flour, half teaspoon each baking powder and salt. Put in chopping bowl and add one-third of a cup of lard and two-thirds cup butter. Chop till the shortening is fine. Add gradually ice water, chopping it in. When just moist enough so it will stick together put on bread board and roll out, roll it up with a knife so the warm hands will not touch it, cut it in three pieces and pile one on top of the other, roll again and repeat three or four times. Set on ice for a while if it has become warm. When it is used for pies be very careful to keep it from being kneeded in the least. Take all pieces and lay them carefully in a pile and roll them again. The flakeyness will depend entirely on having the dough dry, keeping all ingredients cold and not letting the dough get messed up. Have the oven hot and the pie cold, and just before it goes into the oven dash cold water over it.

Preserves and Pickles

Spice Jelly.—One peck of apples, five cups of vinegar, three cups of water, half-ounce of whole cloves. half ounce of allspice, one ounce cinnamon bark. Cut apples, without paring or scorching; put in kettle with spices, vinegar and water, and boil until soft. Suspend the compound in a bag to extract the juice. Measure the juice and allow one pound of sugar to each pint. Put the juice back on the fire and heat the sugar in the oven. When the juice boils add the sugar and simmer three quarters of an hour.—[Mrs. H. M. Hutchins.

Spiced Apple Jelly.—One half peck of apples, one pint of vinegar, three pints of water, one ounce of stick cinnamon, one half ounce of whole cloves. Cook the apples with the vinegar and water and spices. Strain and use a pint of fruit juice to a pint of sugar as in any jelly.—[Mrs. Peterson.

Lemon Marmalade.—One lemon, one cup of water, one cup of sugar. Peel the yellow rind from the lemon and cut it in thin strips, boil it in a pint of water for one hour, drain and throw away the water. Chop the lemon pulp, free it from seeds, add one cup of water and the rind, boil one hour, add the sugar and boil about fifteen minutes, or until it jellys.—[Mrs. E. A. Handy.

Tomato Marmalade.—Four pounds of ripe tomatoes, peeled, four pounds of sugar, six lemons and one cup of raisins. Remove the seeds from raisins and lemons and chop with tomatoes. Add the sugar and boil slowly together two hours. Put hot into glass.—[Mrs. Howard.

PRESERVES AND PICKLES

Uncooked Chili Sauce.—One peck of ripe tomatoes (skins removed) cut fine, sprinkle with one cup of salt and drain. Eight stalks of celery cut in small pieces, four green peppers chopped; do not use seeds; one cup of chopped onion, one cup of horse radish, one cup of mustard seed, two cups of sugar, two teaspoonsful of black pepper, same of cloves and cinnamon, one quart of vinegar. Mix well and seal in jars.—[Mrs. E. A. Handy.

Grape Fruit Marmalade.—One grape fruit, one orange, one lemon. Three quarts of cold water, three quarts of sugar. Peel, and cut the rind in slivers with scissors. Put the pulp through a meat chopper, add three quarts of water, let it stand over night, the next day boil half an hour, let stand 24 hours, boil one hour and add three quarts of sugar; boil till it jellys. This makes eight glasses.—[Mrs. E. A. Handy.

Spiced Grapes.—Eight pounds grapes and eight pounds of sugar, one pint of vinegar, one tablespoonful each of cloves, cinnamon, allspice and mace. Press the pulp of the grapes from the skins one at a time, boil the pulp a few minutes and strain out the seeds. Add the skins and boil slowly half an hour, add the other ingredients and boil till thick. Be careful it does not burn.—[Mrs. E. A. Handy.

Spiced Currants.—Seven pounds of currants, five pounds of brown sugar, three tablespoonsful of cinnamon, three tablespoonsful of cloves, one pint of vinegar. Wash the currants and remove the stems; put in kettle with the sugar and vinegar, add the spices tied in a muslin bag. Cook slowly an hour and a half.—[Mrs. Peterson.

Club Sauce.—Six large tomatoes, one green pepper, (without the seeds), one onion, one cup of sugar, two cups of vinegar, and two tablespoonsful of salt. Chop all fine and boil to the consistency of catsup.—[Mrs. Leslie Jones.

PRESERVES AND PICKLES

Orange Marmalade. A Cuban Receipt.—Messina or Valencia oranges. Peel off the yellow rind very thin, soak twenty-four hours in salt and water. Next day boil the peels three hours in fresh water, changing the water two or three times. Peel off all the white skin on the oranges and throw it away. Cut up the fruit in very small pieces, taking out all the seeds. Cut the yellow peel in narrow strips. Weigh peel, oranges and juice, and to every pound until thick and clear; from an hour to an hour and a half. Some prefer three-quarters of a pound of sugar to a pound of fruit. —[Miss H. L. Day.

Sliced Pickles.—Pare and slice very thin one dozen cucumbers. Sprinkle with salt and let stand three or four hours, then drain. Take one quart of cold vinegar, half a cup each of black and white mustard seed, six onions cut small, three-quarters of a cup of salad oil and one tablespoonful of celery seed. Mix all well together and pour over the cucumbers.—[Mrs. Walter Tuft.

Sweet Corn Pickles.—One dozen ears corn cut from the cob, one large head of cabbage, chopped, six green peppers, chopped, eight onions, chopped, three stalks of celery, chopped, three cups of brown sugar, three small tablespoons salt, three pints vinegar, four tablespoons dry mustard, one tablespoon tumeric, two tablespoons celery seed. Boil 45 minutes and can.—[Mrs. E. A. Handy.

Cranberry Sauce.—Boil one quart of water and three cups of sugar ten minutes, add three pints of cranberries and let it boil up once. Cover and set on the back of the stove to simmer but not boil, twenty minutes. Cool and serve the next day when it is at its best.—[Mrs. B. D. Peterson, Jr.

Pear Relish.—Three-fourths of a pound of sugar to each pound of pear sliced thin. Let stand over night, in the morning add one-quarter pound of ginger root tied in a thin cloth. Cook several hours.—[Mrs. F. H. Thayer.

Sweet Pickle.—Four pounds of sugar, two cups of vinegar, one-half ounce of ginger root, one teaspoonful ground clove, 2 teaspoons allspice, two teaspoons cinnamon, teaspoon mace. Mix the spices and then divide into four parts, tie each lot in a piece of cheese cloth and boil with the sugar and vinegar. This makes a good pickle for all sorts of fruit—peaches, pears, cherries, quinces.

Sugared Grapefruit Rind.—Cut rind in strips and soak forty-eight hours in salt and water, one tablespoonful of salt to one quart of water. Drain and cook eight hours in fresh water, changing water two or three times. Cook one hour in a syrup made of one pound of sugar to one-half cup of water for each pound of rind. Boil until the syrup is nearly boiled away. Drain, cool and roll in powdered sugar.—[Mrs. Ruth E. Chipman.

Chow Chow.—One large cauliflower and two quarts of small string beans broken in pieces and parboiled. One quart of onions, peeled. One quart of ripe cucumbers peeled and cut in inch pieces. One quart of small cucumbers. One quart of green tomatoes and six green peppers cut small, do not use the seeds of the peppers. Stand in weak brine for twenty-four hours. Scald in the same brine. Drain and while still hot pour over the following mixture: one cup of flour, six tablespoonsful of dry mustard, one tablespoonful of tumeric, one and one-half cups of brown sugar, sifted together and mixed to a paste with a little cold vinegar; stir this carefully into two quarts of hot cider vinegar, cook slowly until it thickens, stirring all the time. Seal in jars while hot.

Philadelphia Relish.—Chop very fine enough cabbage to make a pint, add two green peppers chopped fine; set away in a cool place till ready to use. Mix together one teaspoonful of celery seed, one-quarter teaspoonful of mustard seed, one-half teaspoonful of salt, one-quarter cup of brown sugar and one-quarter cup of vinegar. When ready to serve stir this prepared vinegar with the cabbage.

CANDIES—COFFEE

Candies

Sea Foam.—Three cups of brown sugar, one cup of water, one tablespoonful of vinegar. Boil until it threads. Then beat into it the whites of two eggs which have been beaten light, add vanilla and nuts. Beat fifteen minutes or so and drop on buttered paper. —[Miss Annie Gorham Hinckley.

Chocolate Fudge.—One quart of sugar, one-quarter of a pound of Baker's chocolate, one-half cup of milk, butter the size of an egg. Cook till it hardens in water, flavor and beat a few minutes.—[Mrs. Lottie C. Holmes.

Butter Scotch.—One cup of white sugar, one cup of brown sugar, two tablespoonsful of vinegar, one-half cup of water and a good piece of butter. Boil until it threads or hardens in cold water.—[Miss Annie Gorham Hinckley.

Coffee

"They have in Turkey a drink called Coffee. This drink comforteth the brain and heart and helpeth the digestion."—Bacon.

Boiled Coffee.—The coffee must be freshly ground, failing that, warm it in the oven, stirring often; be careful that it does not brown any more than when you put it in. For six cups take six tablespoonsful of coffee, one yolk of egg and cold water enough to make a thin paste. Let this stand for five minutes or an hour if more convenient, add six cups of cold water. Put over a hot fire and the minute it begins to boil stir it down and then let it boil up once more. Set it where it will keep hot, but not boil, until it settles.—[Mrs. E. A. Handy.

Made in Italy